

# Ceca



## Producer Information

Name: Beneficio Palmichal  
Owner: Private Company  
Region: Tarrazú  
Producer Type: Private Mill  
Process: Washed  
Mechanically dried.  
Altitude: 1100 – 2000 meters above sea level  
Main Varieties: Caturra, Catuaí, Obata  
Farms Size: 2487 small farmers, they average less than 1 hectare.

Crossing the picturesque passes just south of the Central Valley, we uncover Tarrazú. The word "Tarrazú" itself is derived from the ancient Huetar Indian tribe that once inhabited this zone.

International cuppers have recognized San Rafael RZ Tarrazú during its 150 years of existence as the best coffee of the Tarrazú region. It is a selection of the higher farms in our influence area, its cup exemplifies a true Tarrazú with its deep aroma, vibrant and lemony acidity and smooth finish.

Amapola grows on the steep slopes in the regions of Los Frailes and Bustamante, inside the Tarrazú Region, the cup profiles is more Balanced than San Rafael RZ.



Photo: Farms around Palmichal



Photo: Measuring quantity of coffee cherries in the farm.



## Cup Notes:

Nice citrus fruits aroma, very high bright acidity, medium body, clean and prolonged aftertaste.  
Average SCA score +84



## Cup Notes:

Well balanced sweet flavor, good body, high acidity, overall round cup and aftertaste.  
Average SCA score +83.