

**ROASTER, MICRO MILL, &
FARM IN COSTA RICA**

CAFÉ LAS PEÑAS

**SABANILLA, ALAJUELA, COSTA
RICA**

BTM 2023, COSTA RICA



WHO WE ARE

At the end of the 19th century, a Costa Rican family claimed a tract of unexplored land, a faceted escarpment projected off the side of an active volcano.

After clearing the original dense jungle many years ago, the Chacón family settled and began to produce coffee cherries from volcanic soils on their family farm.



OUR MISSION

“Ethical and environmental principles.”

Produce and process the best Costa Rican coffee to the international market considering all aspects around sustainable environmental practices and equitable trade relationship.



OUR VISION

“Ethical and environmental principles.”

Work passionate, honestly and fairness. Protect fervently our land and nature for the future generations, improving every day to get our product to the world market.



OUR PLANTATION

Coffee farm Beneficio Las Peñas is located in the Central Valley of Costa Rica, specifically in Sabanilla, which is the 7th district from Alajuela county/province.

It is located 13 kilometers away from the city of Alajuela, at the foothills of the majestic Poas Volcano, about 1270 meters above sea level.



OUR PLANTATION

The soil is of volcanic origin, which is a valuable element for agriculture.

The altitude (1200 m.a.s.l.) affects the size and hardness of the coffee bean and can influence certain components, instance, the acidity; these elements are important to the characteristics of Arabica coffee, which offers an aromatic, smooth, and pleasantly flavored beverage.



BIODIVERSITY THROUGH AGROFORESTRY

Las Peñas coffee plants share the farm's volcanic earth with papaya, guavas, citrus, and bananas.

The sky is shared with larger Mango, Cedar, Inga, and Pink Shower trees, among others. Our plantation is outlined with orchids, lilies, heliconias, and jazmin.





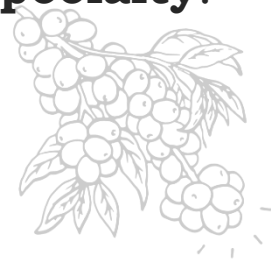
SINGLE ORIGIN COFFEE

- **Origin:** Costa Rica Volcanic.
- **Single Estate:** Café Las Peñas.
- **Harvest:** Handmade harvest.
- **Elevation:** 1200-1350 meter volcanic elevation.
- **Macrolot:** Central Valley, Caturra, Catuai, Centroamericano.
- **Microlot:** 14 Arabica coffee varieties.
- **Nanolots:** Geisha and D'tiopía.



OUR COFFEE, YOUR COFFEE

- *Coffea arabica*
 - **Varieties:** Caturra, Catuai.
- **Process:** Washed.
- **Nano Lots:** Geisha and varieties from Ethiopia.
- **Strictly Hard Beans, Specialty.**





YOUR
COFFEE
BRAND



PRIVATE
LABEL

www.coffeecr.com



OUR PRODUCT

- Stricktly Hard Bean non roasted coffee sack (green). Size as per agreement.
- **Private Label** as per agreement from our facilities in Rotterdam.
- Consumer product: Roasted Coffee
3 size bags:
 - 1000 gr
 - 500 gr
 - 250 gr



OUR PRODUCT ORGANOLEPTIC PROPERTIES

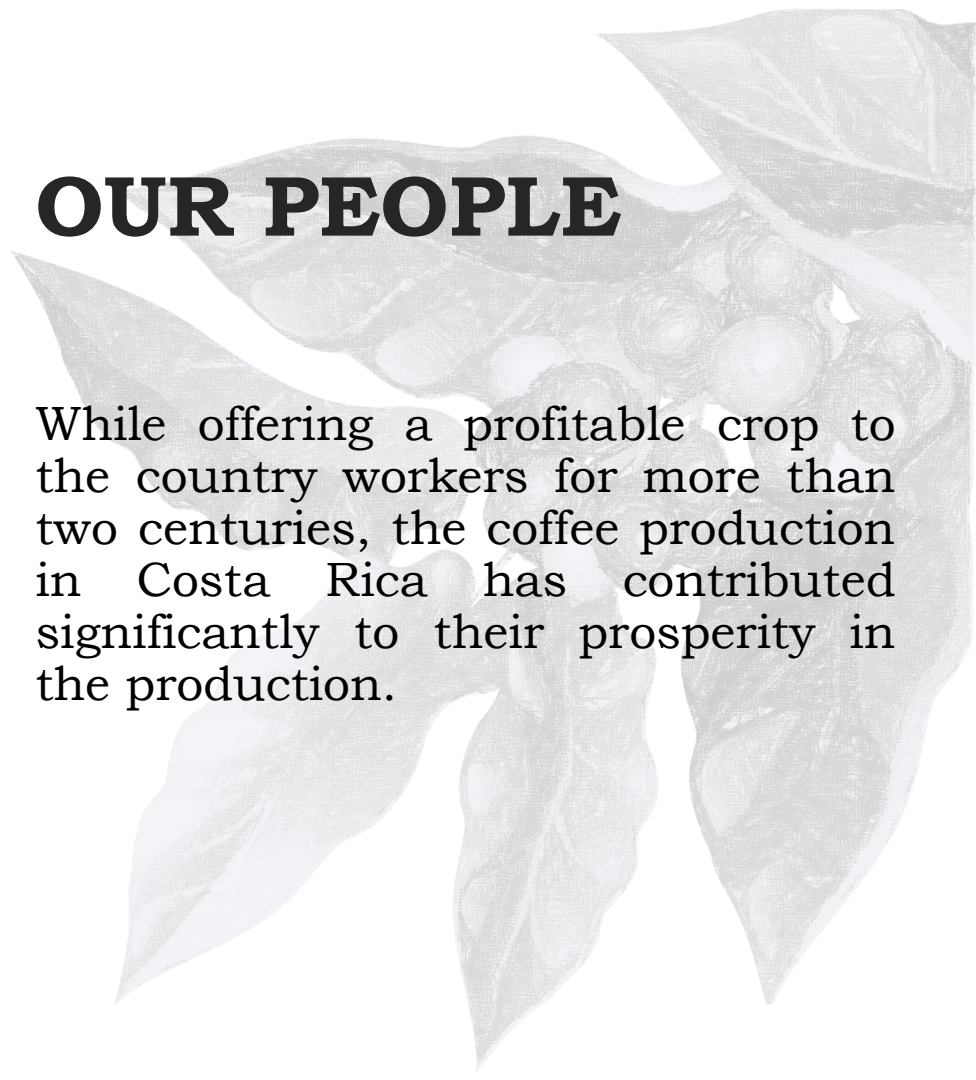
- *Fragrance and aroma chocolate, seeds, nuts, almonds, vanilla, sweet cup, juicy to sweet lemon, citrus to orange, balanced, very good roast, Clean.*





OUR PEOPLE

While offering a profitable crop to the country workers for more than two centuries, the coffee production in Costa Rica has contributed significantly to their prosperity in the production.



LET'S GRAB A COFFEE CUP AND HAVE A TALK!



Office in Costa Rica:

Herberth Chacon

Email: Herberth@CoffeeCR.com

Mob: +506 8701-8348

Tel: +506 2249-6517

www.coffeecr.com

info@coffeecr.com



Office in The Netherlands (Distribution Office):

Erika J. Araya

Email: earaya@cafe-araya.nl

Mob: +31 (0)629 220622

