



In our coffee plantations and mill,  
**sustainability** merges with reality and emits  
a delicious aroma of nature.



# Sustainability is not a practice in Costa Rica; it's a lifestyle

1. **We abolished the military system since 1948** (more than 70 years ago), and it was decided to invest in education, in our teachers, children, and youth.
2. We offer **free and universal public primary and high school education**.
3. We have easy access to **high-quality public higher education**.
4. We have **the oldest democracy in Latin America and one of the strongest in the continent**.
5. Which has a **Social Security system with public, universal, and high-quality medical care**.
6. **The protection of natural resources** is a flag raised by the general population.



# Sustainability is not a practice in Costa Rica; it's a lifestyle

7. A small country that **houses 6.5% of the planet's biodiversity.**
8. **26% of the territory is natural area protected by law.**
9. Costa Rica **shows a 54% increase in its forest area since 1980** (in just 40 years).
10. **98.5% of electrical energy** is produced with **clean and renewable sources.**
11. **Hunting wild animals and animal abuse are prohibited practices and punishable by law.**
12. In **Costa Rica wildlife grows and abounds.**
13. More than **90% of Costa Rican homes** enjoy the blessing of **drinkable water.**
14. We have **one of the few blue zones** in the world.





# Costa Rican Coffee

## Exceptionally unique

1. **Excellent quality of our grains**, a product of our microclimates, volcanic soils, altitudes, and good practices.
2. **Consistency** in quality, time, deliveries, and shipments that only Costa Rica can provide, thanks to our large ecological wet milling plants with strict quality controls and the processing of cherries within 24 hours its collection.
3. **Traceability from the farm to the ship**, guaranteed by law and verified by ICAFE.
4. **Fair distribution of each coffee dollar to the producer** by law, thanks to our unique settlement system in the world supervised and verified by ICAFE (79-80% of the FOB value reaches the producer) .
5. **Pioneers in ecological milling systems and honey water treatment** to avoid contamination of water sources.
6. Our coffee plantations are **agroforestry systems and biological corridors** of wild flora and fauna.





# Costa Rican Coffee

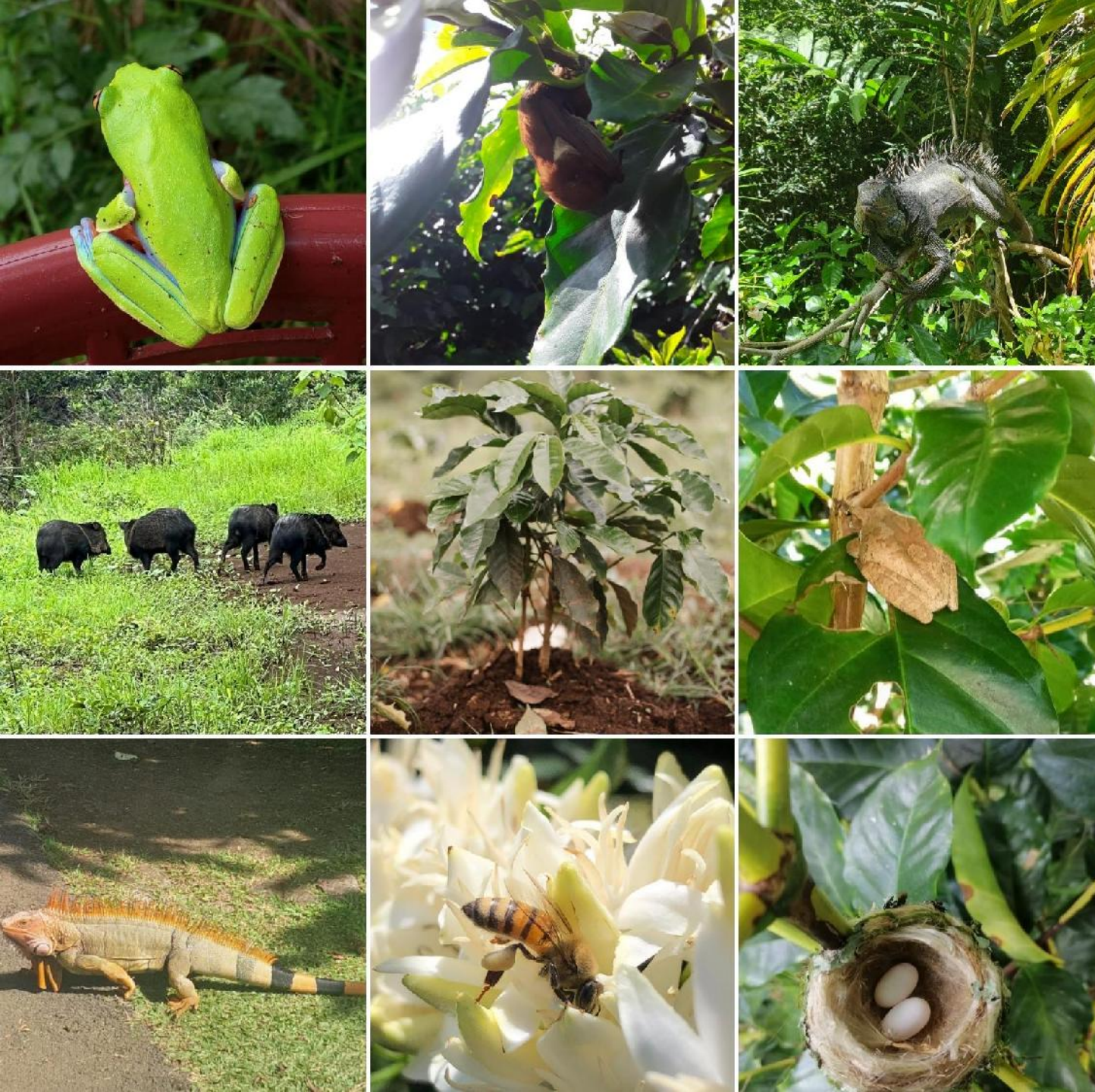
## Exceptionally unique

7. The only country in the world where the **entire harvesting labor** (both immigrant and local) is **covered by universal health insurance**.
8. We are **pioneers in childcare and the fight against child labor** through the “**Casas de la Alegria**” program. Dozens of daycare centers for children between 0-12 years old, where they are provided with free care and food while their parents harvest the coffee.
9. **The price of collection is defined by minimum wage legislation** and is adjusted each year. Guaranteeing a decent income to the coffee picker.
10. And we continue to improve... **Pioneers in risk coverage for work in coffee harvesting** through universal insurance that will be implemented starting with the 2023-2024 harvest.

**We are master coffee growers**; we have more than 200 years of cultivating, processing, and exporting this exquisite grain to the world.







# Our mission:

## Sustainability and Nature

We are a company that produces and commercializes coffee as a high-quality raw material for the roasting industry worldwide, **using practices that promote environmental, social and economic sustainability** for our coffee growers, collaborators, clients and partners.

Our purpose:

***Create a sustainable coffee culture for all***







# Our story

**La Eva** is in Sarchi, **Costa Rica**, with deep roots in the local community since its founding in 1860 by Remigio Quiros. Originally intended for livestock farming, the Hacienda became an important coffee production center, marking the beginning of the development of Sarchi and the **West Valley**.

His first mill consisted of rustic stone threshers. In the 1890s, its owner modernized its **coffee mill** and became one of **Costa Rica's leading coffee exporters**.

In 1900, the **second hydroelectric plant in Costa Rica** was installed at the **Hacienda & Beneficio La Eva**. It supplied electricity to the hacienda and the town of Sarchi.

In 1904, the Hacienda's wood workshops began to manufacture **oxcarts** and **the tradition of decorating them with various drawings and colors was born**, turning Hacienda & Beneficio La Eva into the cradle of this beautiful craft, symbol and national pride.

In 1919, the Hacienda passed into the hands of Juan Kümpel, who was a defender of shade-grown coffee growing and would fervently oppose the new techniques promoted by some scientists. Kümpel laid the foundations for **regenerative coffee farming** and consolidate the **shaded-grown coffee production model** developed in Costa Rica until this day.





# Our story



Over the years, the hacienda had several owners, including the Peters family, who turned it into a vital coffee production center and benefactor of the Sarchi community. The hacienda's mill suffered a fire in 1959; however, it was rebuilt and became one of the main coffee processors in Costa Rica, exporting 9% of the national production.

In 2004, the original farm, with its houses, the coffee mill, and its 23.5 hectares, was acquired by its current owner.

Today, **Hacienda & Beneficio La Eva** focuses on the production of **high-quality and sustainable coffees**, collaborating with more than 2,900 micro and small producers in 3,600 hectares of coffee and six coffee-growing regions of Costa Rica. It offers a diversified and consistent specialty coffee offering that allows its customers to maximize the value of their coffee and enjoy an authentic experience.

It currently has **coffee mills in several areas** of the country, **275 hectares of its own coffee farms**, as well as extensive gardens, beautiful groves, and a **96-hectar reserve of tropical cloud forest**; where the word **“Sustainability” merges with reality and emits a delicious aroma of nature.**





# From crop to cup



- More than **2,900** micro and small producers.
- 75% of coffee farmers **produce less than 100 bushels ("Fanegas")** each.
- **We are 111 collaborators.**
- **We have 4 wet mills and 1 dry mill.**
- **3600 Ha Coffee: 1200 Ha have been certified by RFA and others, additionally 1400 Ha receive technical support, 275 Ha belong to us.**
- **RFA certified farms: average productivity of 30.6 bushels ("Fanegas") / Ha, 50% more than the national average.**
- **On our own farms, management and production systems are innovated, developed and validated, which are then shared with other coffee growers free of charge to improve their performance, productivity, profitability and sustainability. The cost of trial and error is ours.**





# From crop to cup



- **Our farms and those of our producers** are mostly **agroforestry production systems**, which have become **biological corridors** and homes for wild flora and fauna.
- We disseminate **knowledge through talks, field workshops, technical monitoring and social networks**.
- **Unique in the country: We finance the farms' needs for supplies and new coffee plants** without any financial cost to the producer (0% interest).
- **Leaders in fostering good relationships with the producers** in the different regions: We invest in our producers to increase their productivity and quality... in a win-win equation that enhances trust, loyalty and long-term relationships.







## Improving Lives, Community by Community

- Empathy and respect.
- Good prices for coffee (liquidation and awards).
- Financing (0% interests for supplies, working capital, and plantation renewal).
- Advice (technical monitoring, talks, workshops).
- Agricultural Fairs in different regions.
- Corporate responsibility projects.





# Our Sustainability Credentials

- Beneficio La Eva has several **sustainable production certifications**, such as **Rainforest Alliance** and **others**, which range from the producers' farms to the coffee mill, with around 1,200 certified hectares.
- We produce **coffee that is low in greenhouse gas emissions** under the **NAMA Coffee** project, which we have been a part since its inception.
- Since 2021, we have been awarded and consecutively by the MAG with the **Ecological Blue Flag** in the **agricultural category** and with the maximum recognition of **4 stars**, which promotes and recognizes the **conservation of natural resources** existent in **productive systems**, and it stimulates the **reduction of greenhouse gas emissions**, as well as a greater **adaptation** of production systems **to tackle the effects of climate change**.

**Our company**, together with **our producers**, is convinced that in addition to raising awareness, **we must be part of the solution** and demonstrate to the world that coffee production and processing can be environmentally friendly for the well-being of future generations.



**Bandera Azul Ecológica**  
COSTA RICA / AGROPECUARÍA



# A coffee of quality and biodiversity, a sustainable future

- At **Beneficio La Eva**, we have **+160 years of experience and tradition** in the **development of sustainable coffee farming**; our ancient trees and forests are faithful witnesses of this.
- **La Eva** is synonymous with **support for the producer** in all the regions in which we are present and is also a **driving force for the development** of the Sarchi community.
- Our quality precedes us... 2900 micro and small producers, 3600 hectares of coffee, multiple microclimates and altitudes, four mills, and 275 hectares of our own farms, all of this in six coffee-growing regions, gives us a wide range of options for our clients.
- We have **micro and macro lots**, different **varieties and processes**, **single farms, communities, regions and custom preparations**.







# Contact us

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Thanks for your time

[www.beneficiolaeva.com](http://www.beneficiolaeva.com)