



## COSTA RICA

### RONNY LIEVA CAMBOA

peach  
nectarine  
cinnamon finish  
sweet

Q: 84.75

producer  
and farm  
mill  
region  
altitude  
variety  
processing

ronny leiva gamboa  
beneficio san diego  
tarrazú, san José, los santos  
1,200-1,600 M.A.S.L.  
caturra & catuai  
natural

## RONNY LIEVA GAMBOA

Should we still highlight Tarrazú, one of the most renowned coffee regions? Located about a two-hour drive south of San José, Tarrazú is Costa Rica's coffee goldmine. Its mountainous terrain, lush vegetation, and well-defined seasons create ideal conditions for coffee cultivation. Coffee plantations here thrive at elevations above 1,500 meters, allowing the cherries to mature slowly and fully develop their flavors. While the average farm size is around 3 hectares, many coffee producers rely on external washing stations and deliver their ripe cherries to a Beneficio—a wet mill in Costa Rica.

Café Capris is local export operation. Responsible for around 35% of all of Costa Rica's coffee exports, it is now the largest exporter in the country. This company operates four of the country's most technologically advanced and efficient mills across four primary growing regions, working directly with over 5,500 farmers.

Beneficio San Diego, owned and operated by company Café Capris, is the most advanced mill in the country. Established



in 1888, it has continually evolved with innovation. Situated in the heart of the Tarrazú and Tres Ríos regions, Beneficio San Diego specializes in processing local coffees and is committed to enhancing efficiency and quality standards. The mill also plays a leading role in fostering strong community relations and promoting sustainable production.

With extensive expertise and a tradition of innovation, Beneficio San Diego employs unique methods, such as thermal fermentation tanks and yeast applications, to create distinctive cup profiles. The natural processing method, one of the oldest in the world, is widely used in Brazil, Ethiopia, and other regions with limited water resources. In this process, coffee cherries are typically dried on open patios for up to a month. Natural coffees are best produced in dry climates, although machines can accelerate drying in other conditions.

This method preserves the beans' flavors, resulting in a fruity cup profile. However, natural coffees generally have lower acidity due to the absence of fermentation during the drying process.