

Foxhole Coffee – Origins Costa Rica

Costa Rican coffee, a prized single-origin coffee, is shaped by the country's stunning landscapes, diverse geography, and ideal growing conditions, predominantly featuring Arabica varieties like Catuai, Caturra, and Villa Sarchi. Located in Central America, Costa Rica's coffee plantations are spread across its central valley and mountainous regions, including areas like Tarrazú, Tres Ríos, and Monteverde, with elevations ranging from 1,200 to 1,700 meters (3,940 to 5,580 feet) above sea level. This high-altitude environment slows bean maturation, enhancing flavor depth and acidity.

The **landscape** is defined by lush, volcanic terrain and a tropical climate, influenced by the country's position between the Caribbean Sea and the Pacific Ocean. The Central Valley, surrounded by the Poás, Barva, and Irazú volcanoes, boasts fertile, mineral-rich volcanic soils that contribute to the coffee's quality. Rolling hills and dense forests provide natural shade, while the microclimates- ranging from misty highlands to sunny slopes- vary by region, with Tarrazú's steep inclines and Tres Ríos' cooler, rainy conditions standing out. The geography also includes a distinct wet season (May to November) and dry season (December to April), optimizing bean development.

Flavor notes of Costa Rican coffee are bright and refined, reflecting its pristine growing conditions. Tarrazú coffee is known for its crisp acidity, with flavors of red apple, berry (like raspberry), and a clean, citrusy finish, often with a hint of cocoa. Tres Ríos offers a balanced profile, featuring stone fruit notes like peach, alongside nutty undertones and a silky body. Monteverde's higher altitudes (up to 1,700 meters) produce a floral, tea-like cup with lemon zest and a delicate sweetness, showcasing the region's cooler climate.

Elevation is a key factor, with most plantations classified as Strictly Hard Bean (SHB) when grown above 1,200 meters (3,940 feet). This high growth, combined with meticulous processing- often using the wet method- results in a clean, consistent cup with vibrant acidity and a smooth finish. The volcanic soils and shade-grown practices further enrich the beans' complexity.

In essence, Costa Rican coffee embodies its origin- a harmonious fusion of volcanic vitality, highland freshness, and tropical elegance, delivering a cup that's as vibrant and pristine as its landscapes.

Savor Costa Rica's vibrant allure- a crisp, fruity dance of red apple, berry, and citrus with a silky cocoa finish in every sip.