

80 STONE COFFEE ROASTERS
DON CLAUDIO – NATURAL
COSTA RICA

Multilayered delicate acidity. Complex with fresh fruit notes like grape, melon, mango and a touch of green apple. Medium to low body. Smooth and coating.



COUNTRY
COSTA RICA

REGION
PEREZ ZELEDON, BRUNCA

ZONE
LA PIEDRA DE RIVAS

VARIETES
RED CATUAI, CATURRA,
HEIRLOOM VARIETIES

ALTITUDE
1700-2000 MASL

HARVEST
NOVEMBER-JANUARY

PRODUCER
COOPEAGRI

PROCESS
NATURAL

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The History of Coopeagri started in the 60s. During that period the area of Perez Zeledon had terrible road infrastructure so the commercialisation of the coffee was very difficult and it was in the hands of private companies. That system didn't help the small farmers who didn't have the resources and the knowledge to export their products.

In November 1962 and a group of men gave birth to a cooperative organization called Coopezeledon, with 391 associated coffee producers. The board of directors was led by Claudio Gamboa, and the name of this coffee was given in his honour: Don Claudio. Coopezeledon became Coopeagri in 1970 with the arrival of the sugar cane activity. This diversification built the basis for the development and consolidation of this cooperative. The Don Claudio coffee is picked in the area of La Piedra De Rivas and for this particular lot only the ripe cherries are picked during the central part of the harvest. The main varieties are Caturra and Red Catuai, along with some heirloom varieties. The cherries are all processed in the Beneficio Coopeagri,

The Beneficio Coopeagri processes more than half of the production of Perez Zeledon and all the beans are washed with rain water, to make the mill as environmentally friendly as possible. The Don Claudio coffee is processed in both washed and in the natural way
We are proud to have both options in our coffee offer.