

80 STONE COFFEE ROASTERS

## OFF-TREND ESPRESSO BLEND

70% COSAGUAL HONDURAS  
30% DON CLAUDIO COSTA RICA WASHED

A roast that unashamedly sticks to what classic dark espresso was all about, but this time actually tastes good. Bursting with bitter chocolate and dark caramel with a hefty, rounded body. A darker version of our Heavy Bag Espresso.



COUNTRIES  
HONDURAS  
COSTA RICA

REGIONS  
LEMPIRA DEPARTMENT  
BRUNCA REGION

ZONES  
GUALCINSE  
PEREZ ZELEDON

VARIETIES  
CATUAI, IHACAFE-90,  
RED CATUAI, CATURRA

ALTITUDE  
1400-2000 MASL

HARVEST  
NOVEMBER – MARCH

FARMS  
COOPERATIVA COSAGUAL,  
COOPEAGRI

PROCESS  
BOTH WASHED

### LEARN MORE

Cosagual mission is to promote development process in families dedicated to agricultural production with gender equality and in harmony with the environment, providing services with responsibility, efficiency and commitment to their cooperative members. They are also certified by Fair Trade and Organic.

The coffee harvest takes place between November and March. Only the mature cherries are picked to ensure the best possible cup quality. The harvest is carried out and transported on the same day to the cooperative wet mill.

The centralization of the wet mill reduces the impact on the environment, through a more efficient use of water and better management of coffee by-products (pulp and honey waters).

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.