



**80 STONE COFFEE ROASTERS**  
**MANOR BORN**  
**COSTA RICA**

Butter, milk chocolate, marzipan. Its lively flowery acidity becomes more prominent when it cools, along with sweeter notes like Frangelico and Amaretto



**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**  
WASHED

**LEARN MORE**

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.