

COSTA RICA



About the Farm

FINCA SAN JUAN

Finca San Juan is situated in San Joaquín, in the province of Heredia, Costa Rica, at an altitude between 1,400 and 1,500 meters above sea level. The farm has been carefully renovated with new plantings of Caturra, Catuaí, and hybrid varieties such as H1 Centroamericano and Mariana. These changes were implemented to improve yield, increase production volume, and enhance the overall quality of the coffee. The introduction of these resilient varieties also supports the farm's long-term sustainability and adaptability.



History

The story of San Juan Real estate Farm dates back to 1921, when a single expansive coffee farm covered much of what is now the center of the canton of Heredia. Over time, as the property was passed down through generations, many portions were sold off by heirs. Yet one part remained intact—the section now known as Finca inmobiliaria San Juan. This portion has stayed under the care of the Sánchez Benavides family, who have chosen preservation over sale.

Through each generational transition, they've committed to maintaining and improving the farm, implementing responsible agricultural practices to enhance both its sustainability and the quality of its coffee. Their dedication has kept the legacy alive while continuously raising the bar for cultivation and stewardship.

The Process

Coffee from Finca San Juan is selectively hand-harvested to meet the quality standards required for microlot designation. Once picked, the cherries are delivered in individually labeled sacks to the receiving area for traceability, then transported to the San Ramón Especial S.A. High Altitude Coffee Mill for processing.

At the mill, the hulled coffee is initially rested in a conical pile for 18 hours to allow for uniform moisture distribution.





It is then transferred to raised beds or greenhouses, where it is spread out for drying. Beginning on the third day, the coffee is turned every two hours to ensure even drying and to prevent defects.

Strict quality control is maintained throughout each step of the process to preserve the integrity of the lot and to ensure that the final cup meets its targeted sensory profile.

Coffee Details

LOT ID	ATT250178
PLANT	Arabica
ALTITUDE	1400-1500 masl
VARIETAL	H1 Centroamericano
PROCESS	Natural
SCREEN	15+
HARVEST YEAR	2025
TASTE PROFILE	Stewed fruits, black grapes, caramel, mellow mouthfeel, smooth finish
SCA SCORE	85.00