

COSTA RICA



About

Casa de Piedra is a family-run farm led by Gerardo Arias Camacho, a coffee grower with more than 30 years of experience. The farm takes its name from an imposing rock that rises from the land. According to family history, this rock once served as a refuge and home for Gerardo's ancestors. Today, it stands as a symbol of ancestral strength and the wonder of nature—a living reminder of the family's roots and their deep connection to land, history, and coffee. Casa de Piedra is more than just a farm; it is the foundation on which the family has experimented, grown, and built their company.

CASA DE PIEDRA



History

Casa de Piedra is led by Gerardo Arias Camacho, a coffee grower with more than 30 years of experience. After decades cultivating coffee for cooperatives, he founded his own company in 2010 with a small lot of naturally processed coffee. That same year, he purchased his parents' farm to bring them closer to the city for medical care and to return to the land where he was born. At the time, the property was mostly grassland and horse ranches, so he began replanting it with coffee.

In the early years, all processing was artisanal, with coffee sun-dried and machinery made from homemade tools. Gerardo and his daughter have both received training in quality control, processing, and export, and the company is expanding with the acquisition of a second farm to explore new varietals, diverse terroirs, and opportunities to broaden their coffee production.

The Process

For the natural process, harvesting begins only when the coffee cherries have reached peak ripeness, ensuring maximum sweetness and flavor potential. Once picked, the cherries are placed in carefully managed piles to ferment for 48 to 72 hours. This fermentation stage kickstarts the development of complex fruit notes, as natural sugars and enzymes interact. After fermentation, the cherries are spread out across drying fields, where they are turned regularly to promote even drying and prevent spoilage.



During this stage, any cherries that fail to develop the ideal deep, uniform color are meticulously removed by hand to preserve quality. The cherries remain in the sun until they reach the precise humidity level required for stability and storage. They are then moved to a warehouse, where they rest for one month to allow flavors to settle and mature. Finally, the dried cherries are hulled to reveal the green coffee beans inside, now ready for roasting and showcasing the distinctive profile of Casa de Piedra's natural process.



Coffee Details

LOT ID	ATT250306
PLANT	Arabica
ALTITUDE	1600 - 1700 m
VARIETAL	Red Catuai
PROCESS	Natural
SCREEN	15+
HARVEST YEAR	2025
TASTE PROFILE	Grapes, red apple, honey, complex mouthfeel, juicy finish
SCA SCORE	86.50