

**STEVEN
VARGAS**

RASPBERRY • GRAPE SODA • PEANUT BUTTER

1521

2023

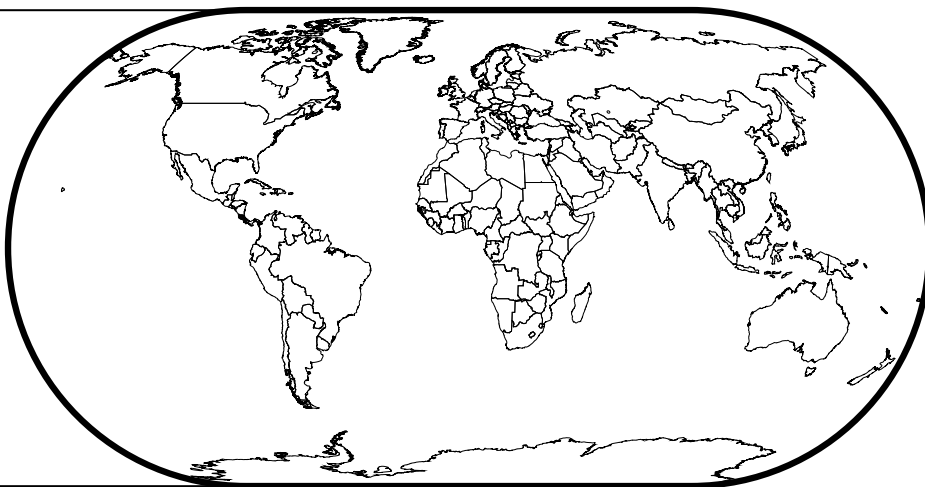
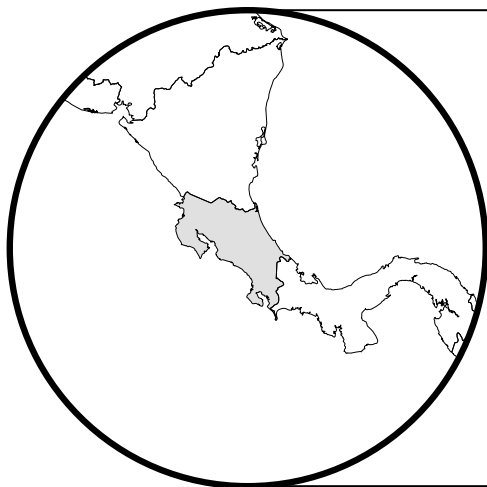
**ORIGIN // COSTA RICA
REGION // CENTRAL VALLEY
PRODUCER // STEVEN VARGAS
VARIETY // VARIOUS
ELEVATION // 1,600 M.A.S.L.
PROCESS // NATURAL**

CONNECT

Steven Vargas is a 4th generation coffee producer from the West Valley of Costa Rica. Steven comes from a family of coffee producing pioneers, and in 2010 he joined their ranks, going all in on the family specialty coffee operation. Since then the family has focused on keeping production practices simple, with high attention to detail to attain the highest quality possible. Their coffee processing was further advanced in 2011 when Steven and his father started their own Micromill. Named after Steven's grandfather, the Don Sabino Micromill allowed the family to streamline the consistency of their natural processes, honing in on the ideal drying times and practices using raised beds for optimum air flow. You can taste the meticulous nature that this coffee is processed with, as well as the familial experience and knowledge that resulted in it. We are excited to share this shining example of how clean and dynamic natural processed coffees can be.

EXPERIENCE

Sweet, sparkly, with a round creamy finish, the Steven Vargas is deliciously balanced natural process coffee. Ripe raspberry hits the palate first, combined with the sparkling sweetness of grape soda. The fruit forward flavors are wrapped in a creamy, heavy body, creating a finish reminiscent of smooth peanut butter. This is an excellent offering for anyone looking to drive into a unique single origin that is still approachable.



REGION:
CENTRAL VALLEY

**PROCESSING
METHOD:**
NATURAL

NOTES:

The Don Sabino Micromill resides in the Central Valley of Costa Rica. The Central Valley has a distinct weather pattern of wet and dry seasons, making it the ideal place for producers to grow coffee with both quality and consistency. The climate coupled with a number of private quality forward micromills, such as the Don Sabino Micromill, result in some of the best Naturally processed coffees in the world.

Natural Processed coffees at the Don Sabino Micromill are dried in their full cherry form on raised beds for 20 - 40 days depending on weather conditions. To ensure even drying, the cherries are rotated throughout the day while under direct sunlight, and covered with plastic at night to protect them from too much additional moisture. Once the cherries reach their desired humidity, they are sorted by size, and then the dried fruit shelling is hulled off to prepare the coffee for export. Natural processed coffees are loved for their fruit-forward flavors that are easily recognizable and approachable.