

A VERY MERRY GENERAL MERCHANTS CHRISTMAS BREW

Aquiaries Centroamericano

Costa Rica

Variety	Centroamericano
Process	Natural
Notes	Boozy Christmas Pudding Brandy Snaps

Christmas is our favourite time as we see customers new & old visit us to enjoy a coffee with us. Our espresso on bar is a go to for a lot of our customers, coming from the Aquiaries Estate in Costa Rica and we're enjoying seeing our relationship with this estate continue to grow year on year.

For our coffee this year, we have selected an exciting lot from the talented team at Aquiaries Estate in Costa Rica. It's a Centroamericano varietal, created from crossing the sarchimor T-5296 & a wild Rume Sudan variety. This cultivar has been distributed among producers in Central America over the last decade and the first productive harvests are now available.

The climate and the setup at Aquiaries is well suited to the growing and handling of such complex nutritional needs. This hybrid was especially selected for natural processing because of its high mucilage content). The cherries are floated & washed with fresh water but not depulped. Afterwards, coffee is placed in a stainless steel tank with a one way air valve, after 2 hours an anaerobic environment is created within the tank and left for a total time of 24 hours.

After fermenting, cherries are washed again with fresh water & dried in the solar dryer. First for two days on a ceramic patio and finished doing in layered beds within the solar dryer.