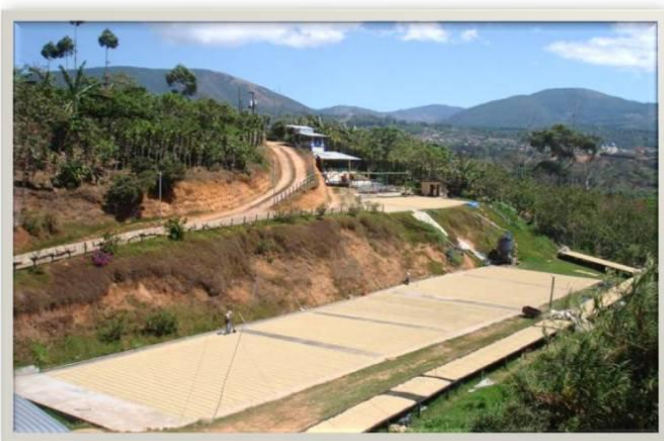




The La Candelilla Estate is situated in the Tarrazu Region of Costa Rica within the micro-regions of La Sabana and San Marcos. The farms range from 1400-1650 meters above sea level. They grow numerous varieties including Typica, Caturra, Catuai, and Geisha.

La Candelilla has been nominated for numerous awards since their inception in 2000. Winners of the Black Apron award from Starbucks; La Candelilla is held in high esteem for their exceptional quality coffees. Producing 1,500 bags of 69kgs each per year, La Candelilla has been a part of the COE almost every year in Costa Rica.



## What is the Honey Process?

The coffee fruit has five layers to it. The pulp which is the red flesh. The mucilage is a sticky sweet layer. Finally the parchment, silver skin, and the bean. After the pulp is removed, the beans continue on to be dried with the mucilage intact, or washed of mucilage and dried. Honey process, or pulped natural, describes the former process where the mucilage is dried on the bean, then removed, which is a more labor intensive process and can be quite sticky, apparently. (Hence the name, honey process)