

# The Best Coffee from Costa Rica

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How would you know that your cup of coffee is perfect? Is there such a thing as perfect coffee? That is the critique labeled on Costa Rican coffees. They categorized their type of coffee as the classic cup, the traditional balanced coffee that has no defects or flaws. But there's more to a Costa Rican coffee, for they are prized for their exceptionality- bright citrus or berry-like flavors in the acidity and in the best cups they fade into chocolate or spice flavors in the aftertaste.

Costa Rica sets the standards for fine wet-processed coffee for the rest of Central and South America. The most famous Costa Rican coffees by region are Tarraz, Tres Rios, Heredi, and Alajuela. Most Costa Rican coffees come from a hybrid called caturra, a mutation of Bourbon discovered in Brazil, and is characterized as bright and full bodied. Other popular varieties are Mondo Novo and Catuai. The best coffees that are grown above 3, 900 feet are designated or classified as strictly hard bean, while the good hard bean are those grown from 3, 300 to 3, 900 feet.

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The Tres Rios region near the pacific coast produces coffees that are mild sweet and bright. The Tarraz region, which is situated in the interior mountains of Costa Rica, produces a fairly heavy coffee with more aromatic complexity. The La Minita estate is the most much loved coffee in all Costa Rica. What about the kinds of coffees that Costa Rica is so proud of?

The different kinds of coffee in Costa Rica are characterized by their type and from what zone they are harvested from. Let's take a look at the different kinds of Costa Rican Coffee:

Cafe La Carpentira- This coffee is strictly classified as hard beans grown in La Carpentira Hill, Tres Rios, where perfect for producing the best quality coffee possible.

Cafe Atarazu- This bean comes from the volcanic mountains of Dota off the Great Mountain Range named Talamanca with rocky ladders and fertile valleys. It is classified as strictly hard beans from Tarraz region.

Cafe El Gran Vito- This coffee has a string taste, and at the same times it is light and grateful like the mountains and forests that surround the city. It is classified as medium hard bean for Coto Brus region.

Cafe Zurqui- This coffee is cropped in one of the oldest plantation areas due to kindness of the soil and the excellent bean quality that it produces. On the slopes of Zurqui Hills is where this unique coffee with high acidity, very good body and aroma in produced. It is strictly hard bean from Heredi.

Cafe Ujarraci- This coffee grew on a beautiful landscape, fertile valley, and a lake with crystal clear waters near the zone of Cach in the reventazn River Basin. This type of Costa Rican coffee is classified as High grown Atlantic from Cach zone.

Cafe Buena Vista- This coffee has good aroma and body with a delightful acidity form San Isidro Del General and is a medium hard bean type.

For tips on curry plant, dry figs and other information, visit the Gardening Central website.

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