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Costa Rica

BENEFICIO LA CHUMECA

Pacho Ureña and his family specialise in innovative fermentation processes



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BENEFICIO LA CHUMECA



<i>Owner</i>	Ureña Family
<i>Region</i>	San Pablo, Tarrazu
<i>Altitude</i>	1500 - 1800 masl
<i>Size</i>	10.5 hectares
<i>Varietals</i>	Caturra, Catuai, Geisha, CR95, H17, H3
<i>Processes</i>	Capulineru, 777, Anaerobic, Aerobic, Natural
<i>Harvest</i>	December - February

Micro-Beneficio La Chumeca is a family company dedicated to the production of specialty coffee, managed by Martín Ureña. Mr. Ureña belongs to the 4th generation and works with his two sons in producing amazing microlots. Nicho and Kenny are the only two permanent staff outside the family, and during peak season they can swell their numbers with 30 seasonal pickers that regularly visit them. Jorge, aka Pacho, is the main roaster and taster, whilst his brother, Emilio, focusses on the brewing side. He is the 2024 Costa Rica Bandola champion, a specific Costa Rican style of filter brewer.

La Chumeca was created in 2014 and their ideology is to produce and process coffee with highest quality standard and ecofriendly with the environment. They only produce naturals here, with varying styles of fermentation and then sundried on raised beds on the slopes above the tasting room. They do not use adjuncts or any additional infusions, instead understanding the dynamics between temp, time, pH, Brix, and oxygen though the use of stainless-steel barrels, coloured bags and cupping.

The fermentation experiments started in 2016, and have incorporated their own observation with research from the Agronomic University of Costa Rica to understand the processes and controls. Their current project aims to understand the differences in cherry colour. Capulineru and 777 are proprietary processes involving a mix of aerobic and anaerobic fermentations.

Beneficio La Chumeca covers four farms, Chumeca (1.5ha), Fila (1.5ha), La Montanita (1.5ha), and Trinidad (6ha). Most are separated into plots, excluding Montanita. Only the most experienced pickers go so they can differentiate between the varietals. The farms have gradually been added over generations, and there are no big plans for expansion. The focus is on delivering high quality coffee at a price and volume that allows for a good work life balance.

They are focussed on regenerative agriculture and regularly test the soils at each of the farms to understand the precise needs and only deliver the nutrients needed rather than blanket fertilisation. Fruit trees are used to provide shade, organic material or be sacrificial for the pests.

