



DRWakefield

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Costa Rica

DON ROLANDO

Rolando employs a fresher approach to coffee production, favouring newer varieties and experimental processing



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<i>Producer</i>	Rolando Benavidez Garro
<i>Location</i>	Perez Zeledon, San Jose
<i>Altitude</i>	1940 masl
<i>Size</i>	7 hectares, 4 hectares coffee
<i>Varietals</i>	Caturra, Milenio, Sarchimor, Casiopea
<i>Processes</i>	Natural, Washed, Anaerobic
<i>Harvest</i>	November - January

Rolando Benavidez Garro is a farmer with only a few years of coffee production behind him, starting in 2019. This brings its own challenges but also freedoms, and so the farm has new varietals on it as well as a fresh approach to processing.

Much of the Costa Rica coffee industry is centralising in the Tarrazu region, but the Cerro Chirripo National Park stretches up to 3820 masl and provides ample folds in the slopes to take advantage of the Pacific or Caribbean weather fronts.

In Costa Rica, the majority varietals are Caturra and Catuai across the country, so to find Sarchimor is rare, and new F1 varietals like Milenio and Cassiopea even rarer. Of the 4 hectares Don Rolando has under coffee, 1.75 hectares is given over to Caturra, 1 hectare to Sarchimor and .25 of a hectare only to Milenio. (Casiopea is new, planted with 1 hectare, but not producing yet). However, the power of the newer varietal yields is clear, as Milenio is producing over double the amount of cherry per hectare than the Caturra.

