

**GOLD  
 COFFEE**



**Relevant features:**



Coffee plantations are considered the second most important forest in Costa Rica. It is grown in 8 regions of the country with altitudes between 800 and 1600 meters above sea level and a temperature range of 17 °



Gold coffee continues to be one of the country's star products. Managing to incorporate productive practices that benefit the Costa Rican social and environmental sector.



In the last 5 years, a large number of micro lots and micro benefits have been developed, generating a greater scope for different coffee production processes.



The main varieties planted in the country are caturra and catauí, which represent more than 90% of the total national production.



Law 2762 ensures fair relations between the coffee sector and provides the legal framework for the traceability of all national production. The coffee sector opted for obtaining a Nationally Appropriate Mitigation Action program (NAMA), which is an international policy that provides financial support to developing countries and emerging economies that fight against climate change.

**Products or varieties**

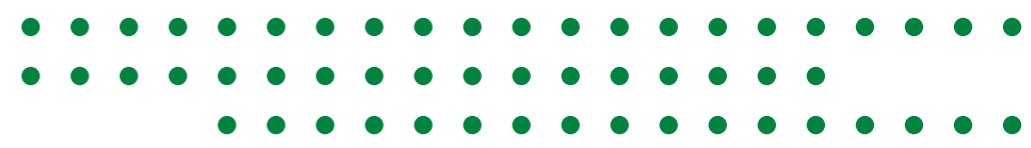
- 100% Arabica coffee (Caturra and Catauí).



**Benefits**

The salts contained in this type of coffee bean result in a drink that possess a diuretic effect.

Coffee increases intestinal activity and gastric motility, it also reduces the risk of diabetes, heart disease or even cancer.



**Certifications:**



**Statistics:**

**67** exporting companies.  
**\$ 326** million USD in annual export value.  
 The United States (42%), Belgium (25%), Germany (7%) are the main export markets.