

Costa Rica's Newest Coffe Company

By Fila Coffee Company

Dated: Jul 04, 2009

Fila Coffee is proud to announce the grand opening of their on-line coffee company! Now you can get Costa Rica's Highest Altitude Coffee shipped directly to your door or office.

Fila Coffe takes great pleasure in bringing Costa Rica's finest coffee to your door. Through special arrangements with an ISO 9001 certified grower co-operative, we can provide the coffee connoisseur with something few have tasted.

Our Coffee is grown on the ridge running SSW of a village known as La Fila...(meaning the ridge in Spanish) and the Name of our Coffee. La Fila is 2.28 miles (as the Macaw flies!) from San Vito the beautiful village where or coffee is processed. This ridge is the highest continuous ridge in Costa Rica. It runs over 4,000 ft. high for a distance of about two miles. When you purchase Fila Coffee, you will be enjoying something very, very special, indeed.

We take great pleasure in working with the local "Ticos" to provide you with the best of the best. Our processing facilities are ISO 9001 certified meaning that you are assured the best handling processes available today. Our growers and workers take a great deal of pride in offering you the most special coffee you can ever taste.

Our "Drying Process": The first stage of the machine drying process simply removes the excess outer moisture left by the outer skin and sweet fruit that have been removed from around the "Bean." The "husk" or "skin" remains and holds the moisture within the bean. At this point, there are two possible ways for our coffee to be handled. 1 - It is sent to "finishing" the Traditional Costa Rican way..."un-roasted sun dried method (in the rural areas of Costa Rica, these beans are then roasted every morning.) or 2 - The beans are sent to a "dryer" to finish to a level we call "Oro Verde"...meaning "Green Gold."

The first stage of the machine drying process removes the excess outer moisture from the outer skin and sweet fruit that have been removed from around the "Bean." The "husk" or "skin" remains and holds the moisture within the bean. At this point, we deploy one of the two options explained above...either, "Traditional Costa Rican method" or the "un-roasted" method.

Just let us know how you like your coffee. Please visit us at www.filacoffee.com. You will be glad you did!

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Costa Rica On Line Coffee Company. The finest Costa Rican Coffee available. Grown at the highest altitudes. Roasted, Gourmet, Green Beans. Shipped directly to your door. ISO 9001 Certified Grower.

Category	Food, Restaurants, Costa Rica
Tags	costa rica coffee, costa rica gourmet coffee, costa rica green beans, costa rica beans, costa rica growers
Email	Click to email author
Phone	+506-2743-8142
Address	440 Mtrs Despues del Cementario Camino Principal

City/Town	Uvita
State/Province	Puntarenas
Zip	60504
Country	Costa Rica