

## **Harvest Season at Finca Rosa Blanca Teaches Guests the Art of Cultivating, Tasting and Brewing A Great Cup of Coffee**

**San José, Costa Rica, July 14, 2009** – Based on demand from culinary tourists who love hands on learning experiences, award winning Finca Rosa Blanca Coffee Plantation & Inn ([www.fincarosablanca.com](http://www.fincarosablanca.com)) is offering guests a rare opportunity to participate in the inn's annual coffee harvest, with a package that combines eco-luxury accommodation, hands on teaching of how to harvest, cultivate, roast, taste, brew and discern the many qualities of fine coffee, spa treatments, a private cooking class and a private plantation lunch.

Finca Rosa Blanca's *Coffee Harvest Package* is US\$1250.00/CDN\$1398.00\* (including taxes and based on double occupancy), and available for reservations made from October 1, 2009-December 14, 2009. The package includes three nights accommodation in a junior suite, overlooking the coffee fields, and a full a la carte breakfast each morning. Unwinding can take place before or after working on the harvest with a Tiramisu Spa Treatment (for her) and an Unwind Spa Treatment (for him).

### **\* *Tiramisu Spa Treatment***

A custom designed organic coffee, clove and citrus bath soak, a gentle *Raw Botanicals* organic honey and almond body exfoliation with an Organic Spa facial, followed by a luxurious full body massage.

### **\* *Unwind Spa Treatment***

A full body massage using warm Costa Rican river stones and a blend of *Raw Botanicals* organic aromatherapy oils.

During the morning of the guests' choice they will receive a traditional hand woven basket, hat and scarf along with the local pickers and become part of the "family", as they hand select only the ripest red coffee cherries for picking. While out in the lush coffee plantation, guests will receive a lesson on the how coffee was discovered, traded and first consumed.

The coffee harvest experience also includes learning the entire process of organic cultivation and harvest, cleaning the berries of the fruit and then drying the beans. Guests will even roast their own coffee in Finca Rosa Blanca's roasting and packing house.

Guests will also learn how the experts discern and rate gourmet coffee by participating in a "coffee cupping" (*catación*) session with one of Finca Rosa Blanca's knowledgeable baristas and tour guides. The coffee cupping is finished with a visit to Finca Rosa Blanca's coffee bar where guests will learn how to make a cappuccino, café latte and espresso coffee using a classic espresso machine and how to make a traditional Costa Rican cup of coffee using the chorreador method. Guests will also take home a kilo of freshly roasted Rosa Blanca organic coffee with a classic chorreador to brew their coffee at home the Costa Rican way.

Costa Rica's culinary culture is an important aspect of the annual coffee harvest, and guests will also be treated to a private cooking class to learn the skills to make home-made tamales and fresh tortillas with one of Finca Rosa Blanca's expert chefs.

As harvesting, cupping and cooking will build an appetite, a private four course gourmet lunch for two will then be served weather permitting in one of the inn's tree shaded organic coffee groves overlooking the Central Valley and mountains that surround San Jose. Guests will also celebrate their successful harvest expedition with chilled champagne. The cozy restaurant will beckon on inclement days where a private lunch can be served by the fire side.

Reservations for The Coffee Harvest Package can be made by contacting Finca Rosa Blanca directly at [info@fincarosablanca.com](mailto:info@fincarosablanca.com) or Tel.+ (506) 2269-9392

### **About Finca Rosa Blanca Coffee Plantation & Inn**

[www.fincarosablanca.com](http://www.fincarosablanca.com)

Costa Rica's first boutique hotel, Finca Rosa Blanca continues to achieve the highest score in the Costa Rican Certification for Sustainable Tourism and was recently voted one of the top 10 eco-resorts in the world by Trip Advisor. Situated above the beautiful Central Valley, Finca Rosa

Blanca is an authentic Costa Rican hideaway. It was built with the goal of creating an ecological haven and a sustainable tourism destination in a high-quality, aesthetic environment for visitors who want to experience the biodiversity of Costa Rica.

The inn is located 4000 feet above sea level on a temperate plateau in an environment that is ideal for producing some of the world's best coffee in the lush volcanic soil, and this coffee is an integral part of the guest experience. The inn has 30 acres of hard bean coffee which is certified organic by an international organization called OKO Garantie and is certified sustainable by the Rain Forest Alliance and CICAFFE, the Costa Rican National Organization for Coffee. The Inn also offers 13 unique suites focused on coffee culture, comfort, art and design. Surrounded by volcanoes, and indigenous gardens, the inn is the perfect destination to be the base for a Costa Rican getaway, as it is only 20 minutes from San Jose's international airport. Finca Rosa Blanca also features a restaurant and bar with magnificent views, a full service spa, private tours of the Inn's organic shade grown coffee plantation as well as guided volcano, bird-watching, nature walks, horseback tours, and an infinity swimming pool and Jacuzzi.

*\* Canadian rate is based on current exchange rates.*

Media Contact & Image Requests:

Deirdre Campbell or Trisha Lees, Tartan Group

250-592-3838 or [Deirdre@tartangroup.ca](mailto:Deirdre@tartangroup.ca), [trisha@tartangroup.ca](mailto:trisha@tartangroup.ca)