



Sur Coffee Unveils New Seasonal Single Origin from Costa Rica's Hacienda Sonora, with More to Come This Summer

April 16, 2025

HUNTINGTON BEACH, CA - April 16, 2025 -

Sur Coffee is proud to announce the release of its newest seasonal single origin coffee, sourced from the sustainable and family-run Hacienda Sonora farm in Costa Rica's Central Valley. This light roast offers a distinctive and refreshing profile with vibrant notes of kumquat, kiwi, and Granny Smith apple. Available now in cafés and online, this release represents Sur Coffee's commitment to ethical sourcing, sustainability, and connecting people through exceptional coffee.

The coffee comes from Hacienda Sonora, a picturesque estate located at the foot of the active Poás Volcano. At 1,300 meters above sea level, the farm's location provides the ideal conditions for producing high-quality coffee—rich volcanic soil, ample shade from native trees, and a balanced ecosystem that nurtures the plants naturally. Sixty-five of the farm's 100 hectares are dedicated to shade-grown coffee, with additional areas reserved for sugarcane and wild forest, helping maintain biodiversity on the property.

What truly sets Hacienda Sonora apart is its holistic approach to sustainability and community care. The farm operates entirely on renewable energy, using a Pelton Wheel turbine powered by a nearby water stream.

This self-generated energy supports the farm's coffee mill and provides electricity to workers' homes on-site, further reducing environmental impact and fostering a sense of autonomy and stewardship among the farm's residents.

Beyond the impressive environmental practices, the farm has earned recognition for the way it treats its people. Workers and their families are provided housing, utilities, and access to Costa Rica's national healthcare system. This human-centered philosophy creates an atmosphere of trust and dignity, which translates directly into the thoughtful care put into each harvest. The farm's story began over 45 years ago with Alberto Guardia and now continues through the next generation under the guidance of his son, Diego Guardia.

Diego, a mechanical engineer by training, returned to Costa Rica after working in the U.S. to bring his skills and vision back to the farm. His attention to quality, paired with a deep-rooted love for his homeland, has helped Hacienda Sonora produce coffees that stand out for both their flavor and their purpose. Sur Coffee is honored to continue its partnership with this remarkable farm, whose values align closely with its own mission to do good from farm to cup.

This limited seasonal release is available in both whole bean and drip grind formats. Customers can purchase it directly online or through Sur Coffee's Roaster's Club subscription. The Roaster's Club offers free shipping, convenient delivery options, and perks like exclusive merch—including a free T-shirt for subscribers. It's an ideal way to ensure that fans always have fresh, high-quality coffee on hand while supporting ethical sourcing practices.

The tasting profile of this release is crisp, fruit-forward, and refreshing—perfect for spring and early summer. The kumquat and kiwi notes offer a juicy brightness up front, while the Granny Smith undertones deliver a gentle tartness that keeps the finish clean and snappy. It's a coffee that rewards close attention, whether brewed as a pour-over, AeroPress, or enjoyed in a flash brew over ice.

Sur Coffee's seasonal single origin program is about more than finding great flavor—it's about celebrating the farmers, producers, and stories behind every bean. This Costa Rica - Diego Guardia release brings those values to life in every sip, connecting coffee lovers directly with the people and ecosystems that make their morning cup possible.

And while this release is reason enough to get excited, Sur Coffee hints that there's more on the horizon. With summer approaching, the brand is preparing to share new offerings and experiences that will continue to elevate what it means to drink coffee with purpose. Customers are encouraged to stay tuned for exciting announcements coming in the months ahead.

The Costa Rica - Diego Guardia single origin is available now online at www.surcoffee.com and at all Sur Coffee cafés.

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For more information about Sur Coffee - Huntington Beach, contact the company here: Sur Coffee - Huntington Beach
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Sur Coffee - Huntington Beach

Sur Coffee is a coastal specialty coffee shop and roastery in Huntington Beach, CA, offering expertly roasted coffee and handcrafted espresso drinks.

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