



COSTA RICA FINCA VOLCAN AZUL

WARM ANAEROBIC RED HONEY GEISHA

Volcan Azul was twice nominated at the Costa Rica COE last year, with two lots in the top 24 of the competition. This lot is the "brother" of the award-winning anaerobic Geisha! The process begins before the cherries are harvested. By regularly measuring the Brix value, Alejo and his team look for the ideal time to pick the coffee. Once this is found, the harvest takes place and the cherries are taken to the wet mill, where cherries are cleaned with water and then stored in fermentation barrels, where Brix, PH and temperature are constantly measured to ensure the process is running as desired. To promote the development of diverse flavors, he exposes the fermentation tank to direct sunlight during the day, naturally increasing the temperature inside the tank.



QUALITY

Country Costa Rica
Region West Valley
Coffee farm Finca Volcan Azul
Producer Alejo Castro Kahle
Ref. No. P11072

Coffee type Arabica
Crop 2022/23
Harvest time Jan. - March
Harvest method Picking
Altitude 1400 masl
Varieties Geisha
Processing Warm Anaerobic red honey
Soil type Volcanic soil
Irrigation Natural rainfall

CUP PROFILE

jasmine | peach | black cherry | caramel |
citrus | dried mango | green tea | vanilla |
rummy

CUPPING SCORE

87.75 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 9,70%
Odor clean
Colour yellowish-green
Defects 0-4 defects
Screen Size SHB 16+

ACIDITY

9

BODY

8

FLAVOUR

9

EXCLUSIVE COFFEE



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