



COSTA RICA

Finca Volcán Azul

Volcancito Washed

The coffee tradition of the Castro Kahle Family began in the mid-19th century when their ancestors shared a common dream: "To produce the best coffee in the world." Today, Alejo (5th generation) continues to produce coffee with the same ideals of excellence, top quality and innovation, while also prioritizing environmental protection. By acquiring and conserving natural rainforest areas, the family takes concrete steps to reduce air pollution and fight global warming, promoting an environmental awareness they want to pass on to future generations. Alejo's dedication and processing skills are reflected in the many awards he has received over the years.

EXCLUSIVE

QUALITY

Country Costa Rica
Region West Valley
Coffee farm Finca Volcán Azul
Ref. No. P11374
Coffee type Arabica
Crop 2023/24
Harvest time Jan. - Mar.
Altitude 1400 - 1700 masl
Variety Caturra & Catuai
Processing Washed
Soil type Volcanic soil



TOUTON
— SPECIALTIES COFFEE —

CUPPING

CUPPING SCORE

84.75 (TSP Q-Arabica Grader)

CUP PROFILE

Biscuity | Black tea | Brown sugar | Mandarin orange | Nougat

ESPRESSO

CUP PROFILE

Brown sugar | Orange peel | Roasted nuts

ACIDITY

7

BODY

8

FLAVOUR

7

SÄURE

8

KÖRPER

8

AROMA

8