



COSTA RICA

Finca Volcán Azul

Natural Anaerobic Mocha

EXCLUSIVE

QUALITY

Country Costa Rica
Region West Valley
Coffee farm Finca Volcán Azul
Producer Alejandro Castro Kahle
Ref. No. P11372
Coffee type Arabica
Crop 2023/24
Harvest time Jan. - Mar.
Altitude 1400 - 1700 masl
Variety Mocha
Processing Natural Anaerobic
Soil type Volcanic soil

GREEN GRADING

Moisture 11.40%
Odor clean
Colour green
Defects 0-2 defects
Screen Size SHB 16+



TOUTON
— SPECIALTIES COFFEE —

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. The fermentation tanks are placed under forest shade for 5-7 days at a temperatures of 15 degrees Celsius, with continuous monitoring of temperature, Brix, and pH. After fermentation, the beans dry on racks for 11-14 days before being further dried in a large dryer (Guardiola) for 8 hours.

CUPPING

CUPPING SCORE
85.75 (TSP Q-Arabica Grader)

CUP PROFILE
dark chocolate | biscuity |
brownie | chocolate mousse |
orange | roasted hazelnut

ESPRESSO

CUP PROFILE
pink Grapefruit | Toffee

ACIDITY

8

BODY

8

FLAVOUR

8

SÄURE

8

KÖRPER

8

AROMA

8