



EXCLUSIVE

QUALITY

Country Costa Rica
Region West Valley
Micromill Don Sabino
Ref. No. P11381
Coffee type Arabica
Crop 2023/24
Harvest time Sep. - Mar.
Altitude 1600m
Processing Natural
Soil type Volcanic soil

GREEN GRADING

Moisture 10.30%
Odor clean
Colour green
Defects 0-2 defects
Screen Size SHB 16+



TOUTON
- SPECIALTIES COFFEE -

COSTA RICA

Don Sabino Micromill

Natural

The Don Sabino Micromill is currently managed by the fourth generation of the Vargas family, who continue the work of the family's founders. The Vargas family was among the pioneers of coffee cultivation in the Poás region of Costa Rica's West Valley. Today, they uphold the family tradition of growing their own coffee while expanding their operations with the founding of the Don Sabino Micromill, where they process not only their own coffee but also that of other local producers. As a result, the family has gained recognition in international markets for their exceptional quality. Situated near the Poás Volcano, the farm benefits from nutrient-rich soil that supports the growth of high-quality coffee plants.

CUPPING

CUPPING SCORE
84,5 (TSP Q-Arabica Grader)

CUP PROFILE
dark chocolate | roasted nuts |
caramel

ACIDITY

7

BODY

8

FLAVOUR

8

ESPRESSO

CUP PROFILE
dried plum | dark chocolate

ACIDITY

7

BODY

8

FLAVOUR

8