



COSTA RICA

Finca Volcán Azul

Natural Anaerobic Geisha

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 temperature 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.

EXCLUSIVE

QUALITY

Country Costa Rica
Region West Valley
Coffee farm Finca Volcán Azul
Ref. No. P11371
Coffee type Arabica
Crop 2023/24
Harvest time Jan. - Mar.
Altitude 1400 - 1700 masl
Variety Geisha
Processing Natural Anaerobic
Soil type Volcanic soil



TOUTON
 - SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE
 87.75 (TSP Q-Arabica Grader)

CUP PROFILE
 Biscuity | Black cherry |
 Blueberry | Creamy | Floral |
 Sparkling

ESPRESSO

CUP PROFILE
 Floral | Dried fruits

ACIDITY



BODY



FLAVOUR



SÄURE



KÖRPER



AROMA

