



# 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. For the Natural Anaerobic process 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 grades, 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.** P11370  
**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**  
87.50 (TSP Q-Arabica Grader)

**CUP PROFILE**  
Floral | Black Cherry |  
Eucalyptus | Jasmine | Mint

## ESPRESSO

**CUP PROFILE**  
Black currant | Mint | Spicy

### ACIDITY

9

### BODY

8

### FLAVOUR

9

### SÄURE

8

### KÖRPER

7

### AROMA

8