

COSTA RICA

FINCA VOLCAN AZUL, MOCHA

The Castro Kahle Family's coffee tradition dates back to the mid-19th century with a shared dream: "To produce the best coffee in the world." Today, Alejo (7th generation) upholds this legacy with excellence, quality, and innovation while prioritizing sustainability. By conserving rainforest areas, the family fights air pollution and global warming, fostering environmental awareness for future generations. Alejo's dedication and processing skills are evident in his many awards. 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.

CUP PROFILE

dark chocolate | biscuit | brownie | chocolate mousse | orange | roasted hazelnut

Acidity	8	██████████
Body	8	██████████
Flavour	8	██████████

CUP PROFILE ESPRESSO

pink grapefruit | toffee

Acidity	8	██████████
Body	8	██████████
Flavour	8	██████████



EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley
Coffee Farm Volcán Azul
Producer Alejandro Castro Kahle
Ref. No. P11372
Coffee Type Arabica
Quality Mocha
Crop 2023/24
Harvest Time January - March
Harvest Method Picking
Altitude 1400 m
Variety Mocha
Processing Natural Anaerobic
Soil Type Volcanic soil
Packaging Type 15,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,40%
Odor clean
Color green
Defects 0-2 Defects
Screen Size 16

CUPPING SCORE

85,75 (TSP Q-Arabica Grader)