## **COSTA RICA**

# CORDILLERA DE FUEGO, CATURRA & CATUAI

Our Caturra & Catuai Ánaerobic comes from Cordillera de Fuego, a micromill in Tarrazu, Costa Rica. In 2015, Luis Eduardo Campos and his partner Coco founded Cordillera de Fuego to process the coffee from his own farm and from neighboring farmers. Since 2006, Luis Eduardo Campos has been experimenting with anaerobic processes. In an interview we conducted with Luis Eduardo, he shared "What fulfills me most professionally is helping the producers. I tell my partner that God has given us this tool today—the Cordillera de Fuego micromill. We're a small company, but we can pass the money we receive from importers and roasters on to the producers. This way, 200 families can live well, independently of the New York Stock Exchange prices."

#### **CUP PROFILE**

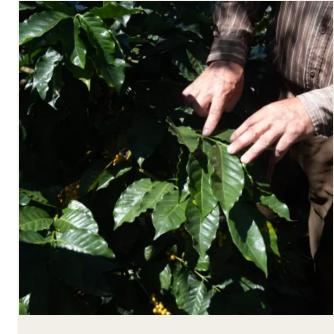
cinnamon | biscuit | black tea | dark caramel | milk chocolate

Acidity 8
Body 8
Flavour 8

### **CUP PROFILE ESPRESSO**

orange | gingerbread | cinnamon

Acidity 7
Body 8
Flavour 8



## **EXCLUSIVES**

## **QUALITY**

**Country** Costa Rica **Region** Central Valley Micro Mill Cordillera de Fuego **Producer** Luis Eduardo Campos **Ref. No.** P11375 Coffee Type Arabica **Quality** Caturra & Catuaí Crop 2023/24 Harvest Time January - March **Harvest Method** Picking **Altitude** 1750 m Variety Caturra & Catuaí **Processing** Anaerobic Soil Type Volcanic soil Packaging Type 30,00 KG/Bag Box + Vacuum

## **GREEN GRADING**

Moisture 12,00% Odor clean Color green Defects 0-2 Defects Screen Size 16

## **CUPPING SCORE**

86,00 (TSP Q-Arabica Grader)

