

COSTA RICA

CORDILLERA DE FUEGO, CATURRA & CATUAI

Our Caturra & Catuai Anaerobic comes from Cordillera de Fuego, a micromill in Tarrazú, 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	<div></div>
Body	8	<div></div>
Flavour	8	<div></div>

CUP PROFILE ESPRESSO

orange | gingerbread | cinnamon

Acidity	7	<div></div>
Body	8	<div></div>
Flavour	8	<div></div>



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 & Catuai
Crop 2023/24
Harvest Time January - March
Harvest Method Picking
Altitude 1750 m
Variety Caturra & Catuai
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)