

# COSTA RICA

## FINCA VOLCAN AZUL, NATURAL, SAN ISIDRO

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 (7th 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.

### CUP PROFILE

black cherry | dark caramel | dark chocolate | dried apricot | dried fruit

Acidity	7	<div style="width: 70%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

### CUP PROFILE ESPRESSO

blood orange | grapefruit

Acidity	8	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>



## EXCLUSIVES

### QUALITY

**Country** Costa Rica  
**Region** West Valley  
**Coffee Farm** Volcán Azul  
**Producer** Alejandro Castro Kahle  
**Ref. No.** P11592  
**Coffee Type** Arabica  
**Crop** 2024/25  
**Harvest Time** January - March  
**Harvest Method** Picking  
**Altitude** 1400 m  
**Variety** San Isidro  
**Processing** Natural  
**Soil Type** Volcanic soil  
**Packaging Type** 15,00 KG/Bag Box + Vacuum

### GREEN GRADING

**Moisture** 11,60%  
**Odor** clean  
**Color** yellowish-green  
**Defects** 0-3 Defects  
**Screen Size** 15+

### CUPPING SCORE

85,75 (TSP Q-Arabica Grader)