COSTA RICA

FINCA VOLCAN AZUL, NATURAL, OBATA



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

honey | milk chocolate | nougat | red grape

Acidity	**7**
Body	**7**
Flavour	**7**

CUP PROFILE ESPRESSO

biscuit | caramel | almond

Acidity	**7**
Body	**7**
Flavour	**8**

EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley
Coffee Farm Volcán Azul
Producer Alejandro Castro Kahle
Ref. No. P11593
Coffee Type Arabica
Crop 2024/25
Harvest Time January - March
Harvest Method Picking
Altitude 1400 m
Variety Obatá
Processing Natural
Soil Type Volcanic soil
Packaging Type 15,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,90%
Odor clean
Color yellowish-green
Defects 0-3 Defects
Screen Size 15+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE