

COSTA RICA

FINCA VOLCAN AZUL, VOLCANCITO, CATURRA & CATUAI

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, seventh generation, continues this legacy 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 combat global warming, promoting an environmental awareness they hope to pass on to future generations. Alejo's dedication and processing expertise are reflected in the many awards he has received over the years.

CUP PROFILE

black tea | milk chocolate | red grape | roasted hazelnut | yellow stone fruit

Acidity	7	██████████
Body	7	██████████
Flavour	7	██████████



EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley
Coffee Farm Volcán Azul
Producer Alejandro Castro Kahle
Ref. No. P11594
Coffee Type Arabica
Crop 2024/25
Harvest Time January - March
Harvest Method Picking
Altitude 1400 m
Variety Caturra & Catuai
Processing Washed
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 10,80%
Odor clean
Color green
Defects 0-7 Defects
Screen Size 15+

CUPPING SCORE

84,24 (TSP Q-Arabica Grader)