

# 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	8	██████████

### CUP PROFILE ESPRESSO

red grape | black tea | 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** 11,80%  
**Odor** clean  
**Color** green  
**Defects** 0-3 Defects  
**Screen Size** 15+

### CUPPING SCORE

84,50 (TSP Q-Arabica Grader)