

COSTA RICA

CORDILLERA DE FUEGO, ANAEROBIC, 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 coffee from his own farm as well as from neighboring producers. Since 2006, Luis Eduardo has been experimenting with anaerobic processing methods. In an interview we conducted with him, Luis Eduardo 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

blueberry | cinnamon | dried plum | grapefruit | kiwi | mandarin | milk chocolate | red berry | tropical fruits

Acidity	8	
Body	8	
Flavour	9	

CUP PROFILE ESPRESSO

cinnamon | tonka bean | raisin

Acidity	8	
Body	8	
Flavour	9	



EXCLUSIVES

QUALITY

Country Costa Rica
Region Central Valley
Micro Mill Cordillera de Fuego
Producer Luis Eduardo Campos
Ref. No. P11597
Coffee Type Arabica
Crop 2024/25
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 11,30%
Odor clean
Color yellow-green
Defects 0-2 Defects
Screen Size 15+

CUPPING SCORE

88,00 (TSP Q-Arabica Grader)