



## ABOUT THIS COFFEE

All coffees produced at Finca Santa Isabel are grown in the dense shade of a highly protected ecosystem.

Guided by his principles to preserve the environment, Alex began to explore biodynamic practices to improve the health and quality of his coffees. His organic fertilizers are fortified with biodynamic preparations consisting of cellulose, worm compost, and manure - everything grown or cultivated on the farm to create a self-sustaining ecosystem that integrates all aspects of the land. What a perfect way to experience the unique terroir of coffee.

How do you prepare a cascara infusion?

The result is a cascara of excellent quality, certified organic.

Cascara is 50% less caffeinated than Arabica coffee!

\* For a hot brew, use a ratio of 1/35 (e.g. 14g cascara for 500ml) and water at 95°C.

Farm	<b>Santa Isabel</b>
Producer	<b>Alex Keller</b>
Species	<b>Arabica</b>
Process	<b>Washed</b>
Drying	<b>Patios</b>
Altitude	<b>1200 - 1400</b>
Harvest	<b>October - January</b>
Type of harvest	<b>Manual</b>

