



ABOUT THIS COFFEE

Tostón is a blend created from farms in the Dipilto region, in Nicaragua. It's a natural coffee produced using a mix of 70% Caturra and 30% from other varieties as Maracaturra, Maragogype, Marsellesa and Catuai. The coffee is named after a typical Nicaraguan dish made using plantain bananas called Tostón, which is a substantial, well-balanced dish, just like this coffee, which would make an excellent base for a blend.

Tostón coffee is created with the aim of offering a nice solid and homogeneous cup, scoring > 83 SCA. The Dipilto region's high altitude also gives the coffee an intricate and tangy character. It is a round and very well-balanced coffee. Full-bodied and chocolatey as an espresso, evoking caramel and chocolate as a filter coffee.

In order to develop different processes on the same farm, we offer this coffee in 3 processes: fully washed, red honey and natural. It is ideal to democratize the different processes with the same coffee.

Producer	Olman Valladarez
Species	Arabica
Varieties	Maragogype, Maracaturra, Caturra rouge
Process	Natural
Drying	35 days drying beds
Altitude	1200 - 1500
Harvest	February - April
Type of harvest	Manual

