



ABOUT THIS COFFEE

The Los Santos region is distinguished by its altitude and clay soil, on which coffee of the highest quality grows.

The Caturra variety has been the main variety grown on the Castro family farms since the 1970s. It is a mutation of Bourbon with high flavour qualities.

To obtain this very good coffee, everything starts with the trees. Only the very ripe cherries are picked, by hand, in 3 or 4 passes. This year (23-24), the yield was lower than last year.

This in no way detracts from the Castro family's high standards. Once the cherries have been sorted by flotation, they are pulped and washed. The beans are then dried in mechanical dryers. Once dried, they are sorted by size, density and colour, to export the most homogenous batches possible.

Species	Arabica
Varieties	Red catuai, Caturra rouge
Process	Washed
Drying	Patios
Altitude	1400 - 1600
Harvest	December - February
Type of harvest	Manual

