



TOSTON



Nicaragua • Nueva Segovia • Dipilto

CATURRA ROUGE

MARAGOGYPE

MARACATURRA

RED HONEY



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Tostón is a blend created from farms in the Dipilto region, in Nicaragua. It's a red honey 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. 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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	Olman Valladarez
Species	Arabica
Process	Red honey
Drying	30 days drying beds
Altitude	1200 - 1500
Harvest	December - April
Type of harvest	Manual