



## 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.

The result is a cascara of excellent quality, certified organic. It is during the pulping process that cascara is obtained, which is then dried on African beds.

Here is the translation:

Sterilized in November 2024, it is best to consume it within 18 months, by May 2026.

How do you prepare a cascara infusion?

\* For a hot brew, use a ratio of 1/35 (e.g. 14g cascara for 500ml) and water at 95°C. Stir at 4min, serve after 7min infusion.

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

