



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. To obtain it, the coffee is first dried with the skin, on raised beds for the first few days, then on the patio.

After drying and a resting period, the coffee is pulped. The skin is recovered, then passed through a sieve to remove dust and small particles.

Here is the translation:

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

Farm	Santa Isabel
Producer	Alex Keller
Species	Arabica
Process	Natural
Drying	Patios
Altitude	1200 - 1400
Harvest	October - January
Type of harvest	Manual

