COSTA RICA

CAFÈ NACE

TOUTON
– SPECIALTIES-COFFEE –

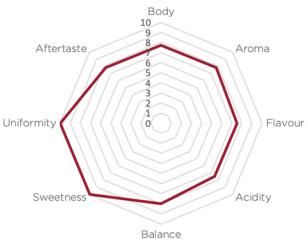
COSTA RICA
CAFÉ NACE | SHB EP | WASHED

Café Nace is a micro mill in the Tarrazú region run by the three brothers, Jose Luis, Carlos and Eduardo Navarro. They come from a producer family with a 92-year-old father, who has long worked as a coffee farmer and three sisters, running their own farms and delivering their cherries to the mill. All data related to the harvest, processing methods, drying etc. is recorded to ensure reproducibility. The Tarrazú region is the highest growing region in the country and is known for its high-quality coffee. Thanks to the microclimate within the region the beans have matured homogeneously and thus granted this year's coffee with a nicely balanced and clean cup profile.

GROWING REGION

Country Costa Rica
Region Tarrazú
Micromill Café Nace
Producer Jose Luis, Carlos & Eduardo Navarro

QUALITY



Coffee type Arabica
Quality SHB EP
Crop 2018/19
Harvest time Dec. - Mar.
Harvest method Picking
Altitude 1500m
Variety Caturra & Catuaí
Processing Fully Washed
Soil type Volcanic soil
Irrigation Natural rainfall
Ref. No. P10261

CUP PROFILE

kumquat | red apple | grape |
caramel | dried peach

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