



Café El Poeta:

This coffee is produced in the west Valley and the most part in San Ramón, "The Land of the Poets". It is harvested carefully and produced mainly with the Caturra, Red Catuai and Villa Sarchí varieties, cultivated at a height between 1200 and 1500 meters above sea level.

Poeta coffee is characterized by having an excellent balance of its characteristics, with high body, creamy of great texture and sweetness. It has a high citrus acidity, juicy and clean, with flavors of nuts, malt and sugar cane. In addition, the characteristic microclimate of San Ramón makes your coffee have this special natural balance, which makes it a round and complete drink.

Our preparation recommend are two filtering methods:

- **Chemex:** In this method the intensity and quality of the acidity of this coffee will be highlighted, as well as its excellent cleanliness and juiciness.

- **Vandola:** With this new method, you can have a drink with an excellent balance of attributes, highlighting the sweetness, complexity and the body of the coffee.

Recommended ratio of coffee versus water: 15 ml of water per each gram of coffee.