



Cafeturas:

Direct from land of the Poets: San Ramón, the best coffee produced in harmony with nature comes to your table, Cafeturas. Cultivated carefully by more than 1400 families of small coffee farmers under the concept of social and environmental sustainability, in high areas between 1000 and 1450 meters above sea level.

It is harvested, selected and processed under strict environmental and quality standards, using water from its own springs, which guarantee a product free of contaminants.

San Ramón is an area known worldwide for its high-quality coffee, excellent body, exquisite flavor and delicious aroma, qualities that are only obtained thanks to its diverse variety of microclimates.

Our preparation recommend are two filtering methods:

- **Conventional Coffee Maker:** It is a practical method of preparation and will allow us to highlight the creamy and coffee body.

- **The Costa Rican chorreador de café:** It will allow us to enjoy a balanced drink with a creamy body and appreciate the infusion in this particular method that identifies us culturally as a filtering method with extensive experience in our homes.

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