



## Café Tucán:

This coffee comes from los Santos, known worldwide as Tarrazú. Obtained primarily from Caturra and red Catuaí varieties, which is cultivated at a height between 1700 and 1850 meters above sea level. It is characterized by its excellent and distinctive citric acidity, high intensity, quality and juiciness. It has a medium body, medium texture and silky. It is

characterized by an excellent sweetness and after taste to red fruits with notes of caramel and sugar cane.

Our preparation recommend are two filtering methods:

- **Chemex:** This method will highlight the characteristic acidity of this coffee, 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, flavors and the body of the coffee.

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