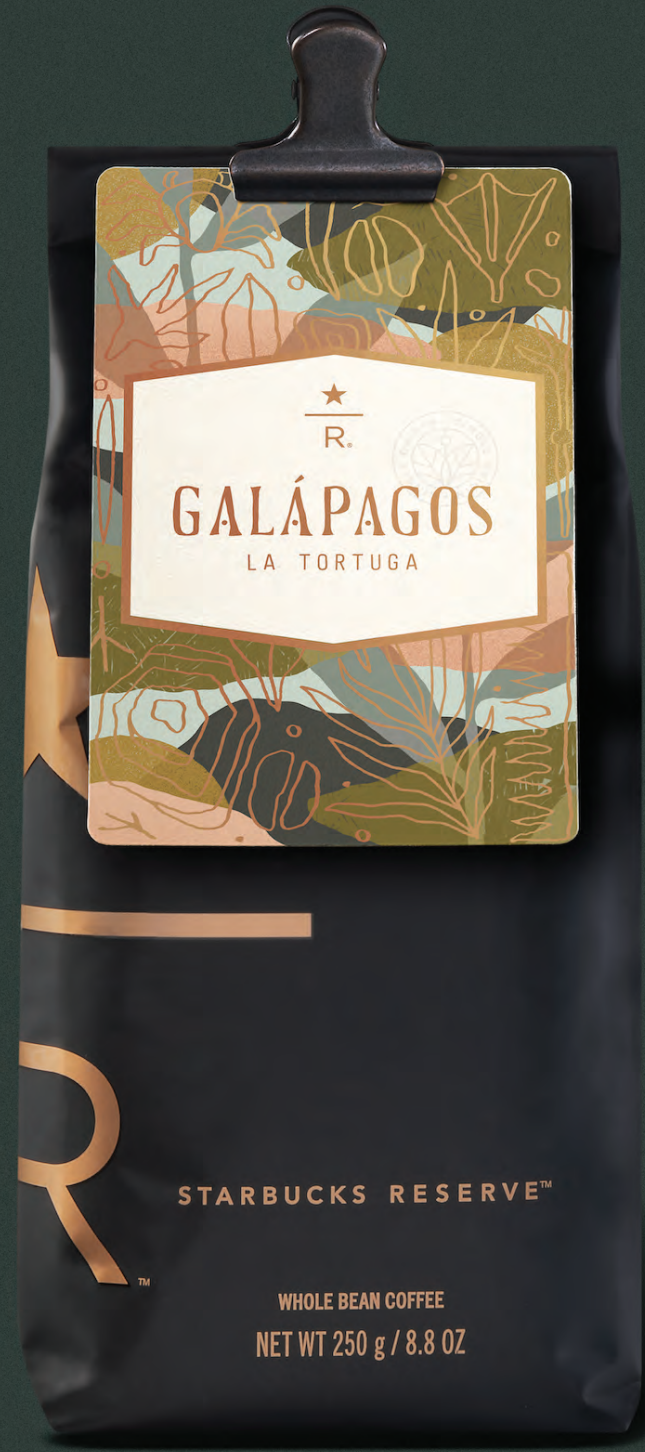


GALÁPAGOS

LA TORTUGA



FLAVOR NOTES

Bright, juicy flavorful orange zest and bell pepper with a brown-sugar finish.

VARIETAL

Typica, Caturra, Bourbon

GEOGRAPHY

Galápagos, Ecuador

More than 20 small-scale producers from the “Asociación de Cafetaleros de Santa Cruz” produced this lot. The association was started in 1997 with the purpose of protecting and developing the agricultural industry and conserving their nature and environment. This coffee was grown on San Cristobal Island. It is one of the largest islands that constitute the Galapagos Archipelago, is the only one that enjoys an abundance of fresh spring water. The island is home to birds, sea lions, iguanas, dolphins, gulls, among others (It’s the first island that Charles Darwin visited during his journey). This coffee is grown on small mountains surrounded by the clear and blue waters from the Pacific Ocean and influenced by the tropical climate and cold currents.

Located off the coast of Ecuador, the Galápagos archipelago is an astonishingly pristine natural environment. With the vast majority of land protected as a national park, remarkably diverse plant and animal life flourishes, unfettered by human activity. Finches, mockingbirds, century-old tortoises and towering scalesia trees—found nowhere else in the world—call these islands home. This exceedingly rare coffee is made possible by the same extraordinary landscape. On San Cristóbal Island, a combination of nutrient-rich ocean currents, freshwater springs and hot equatorial sun creates conditions ideal for growing premium coffee at an unusually low elevation. Ripe with notes of orange zest and bell pepper with brown sugar sweetness, this complex cup is truly one of a kind.



