



Don Senel Anaerobic Washed Monos de Piedra

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HISTORY

Senel Campos is a third generation coffee farmer at Finca La Toboba. Along with his son, he built a micromill on his farm that is improving coffee quality for his own coffee and the farms around him.

Senel Campos inherited Finca La Toboba from his father, who inherited it from his mother (Senel's grandmother). Senel's father, Senel Senior, planted the first coffee trees on the farm in 1968 and supported his family through the earnings from his coffee production. Today, Senel and his adult son, Allan, own and manage Finca La Toboba.


PRODUCERS

Senel & Alan Campos

LOCATION



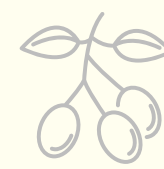
 COUNTRY
COSTA RICA

 ALTITUDE
1,500-1,800 MASL

 REGION
SAN JOSÉ

SUBREGION
PEREZ ZELDON

VARIETY



CATUAI



CATURRA

TECHNICAL



PROCESSING METHOD
ANAEROBIC WASHED



HARVEST
OCT-MAR



CHARACTERISTICS
OVERALL BALANCED COFFEE WITH RICHNESS, A CITRUS-LIKE BRIGHTNESS WITH A HINT OF COCOA AND INTRICATE LAYERS.

