



CUBA TURQUINO LAVADO

Notes: Rich, medium-bodied and has a delightfully smoky aroma

ORIGIN INFORMATION

Grower: Sierra Maestra growers
Variety: Typica
Region: Guantanamo, Sierra Maestra, Cuba
Altitude: 750 meters
Soil: Ferralitico soil
Process: Handpicked, fully washed and sun dried
Certifications: Conventional

BACKGROUND DETAILS

A LITTLE ABOUT TURQUINO COFFEE

The Turquino grows on the East part of Cuba. Only the best beans from the plantation on the steep slopes of the Sierra Maestra are selected. Cuba's humid climate with its gentle Atlantic winds and traditional farming methods make for an excellent coffee. The word Turquino should not mislead you. It does not represent a coffee produced in a specific region. We can refer it as a brand of all Cuban coffees corresponding to a grade (screen size).

Control and development of these plantations are treated with extra care, and it is of great importance to the Cuban people to maintain and expand their natural growing method. Cuba's narrowly shaped landscape facilitates the circulation of the cool trade winds coming from the Atlantic. The coffee grows under the forest canopies in very rich humus soil. The people of Cuba are exceptionally patriotic and enjoy life to its fullest.