

# Vienna Coffee Festival Cupping List Sept. 2024

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Vienna	VCF 24
Datum	04.09.2024

COSTA RICA														
Region	Name	Farm	Producer	Varietät	Aufbereitung	sealevel	amount	kg/bag	price / bag	Arrival	Zertifikat	Cupping	Description	
1	Tarrazú	La Pastora LUNA SHB EP	Multiple Farms from Tarrazú	Cooperative Tarrazú	Caturra Catuai	washed	1450masl	7	69	7,25 €	stock	spec	82,00	Bunder Körper, angenehm spritzige Säure. Noten von Zitrusfrüchten, Schokolade und Nüssen
2	West Valley Naranjo	La Joya	Finca Los Papillos	Miguel Cabezas Gonzales	Kenia SL 28	Red Honey. In pulp for 240 hours on African beds under constant control of hydro content.	1500masl	3	30	17,90 €	stock	spec	86,75	komplexe Säuren, lang anhaltender und geschmeidiger Körper. Sehr süß mit Noten von Steinobst und Milchsokolade.
3	West Valley Naranjo	Corto del Portrero	Finca Los Papillos	Miguel Cabezas Gonzales	San Isidro	Red Honey. In pulp for 240 hours on African beds under constant control of hydro content.	1500masl	4	30	13,25 €	stock	spec	83,25	Angenehm cremiger Körper. Noten von Schokolade und Toffee
4	Central Valley	White Honey	Finca Las Lajas	Chacón el Kaffee exclusive	Milenio, caturra, Catuai	honey processed for 48 hours, washed and sun dried on African beds	1450-1550masl	4	69	9,67 €	stock	spec	85,00	Mild   Cashew   Peanut   Tobacco   Honey   Papaya   Mandarin   Smooth   Black tea   Graham cracker   Lavender   Caramel   Ginger   Balanced   Clean   Astringent   Rounded
5	Central Valley Vulkan Posas	Alma Negra	Finca Las Lajas	Francisca & Oskar Chacón	Caturra Catuai	Natural Alma negra, drying starts in the sun for a few days. Then it is brought to the greenhouse and piled up at night and moved to the raised beds during sunshine hours	1450-1550masl	7	30	14,95 €	stock	spec	86,25	Citrus, sweet, pepper, Mango, cocoa, silky body and citric acidity
5	Central Valley Vulkan Posas	Geisha G H	Finca Las Lajas	Francisca & Oskar Chacón	Geisha	Natural black Diamond, specialies black Diamond Las Lajas Verfahren	1900-1950masl	1	20kg	22,00 €	stock	spec	87,25	Very complex acids, sweet-creamy body, caramel sweetness, lemongrass, Jasmijn, orange
7	Central Valley Vulkan Posas	Black Diamond	Finca Las Lajas	Francisca & Oskar Chacón	Kenia SL 28	Natural black Diamond, specialies black Diamond Las Lajas Verfahren	1450-1550masl	30	29,74 €	July	spec	88,75	Full sweet- Fruity body, complex acidity. Notes of tropical fruit, papaya, oranges, caramel	
8	Tarrazú	Termico Natural	Cordillera de fuego	Luis Eduardo Campos	Caturra Catui	Termico natural, 84 Stunden thermische Fermentierung unter anaeroben Bedingungen. Spezialies Verfahren entwickelt von Don Luis Campos	1500-1800	14	30kg volumiert	22,40 €	stock	spec	90+	Bright, with sweet spicy notes. Cinnamon, candied apple, grapefruit peel, floral scent, a hint of fresh yogurt in aroma and cup. Sweet tart structure with lively, powerful acidity; crisp, silky mouthfeel. The finish continues to be spicy and rich.
9	San Marcos de Tarrazú	Las Nubes	M & M Pura Vida	Roberto Mata	Geisha	4 days of pre fermentation, afterwards pulping and sun drying on african beds, followed by final indoor fermentation	1930masl	1	38	38,00 €	stock	spec	89,25	Cup of excellence 2022! Clean floral notes of jasmine and lavender, stone fruits like peach and apricot as well as notes of blackberries and sweet, almost lemonade-like citric notes.
10	Central Valley Vulkan Posas	Double Diamond Caturra	Finca Las Lajas Manólot Calle Lies	Francisca & Oskar Chacón	Caturra Catui	Natural DOUBLE DIAMOND, specialies natural anaerobic Double Diamond Las Lajas Verfahren	1450-1550masl	3	30	22,08 €	stock	spec	90,75	Full sweet- Fruity body, complex acidity. Notes of tropical fruit, lime, raspberry, Mandarin, Grapefruit, blueberry, winey, sweet, anise, smoked cheese, fine maple
11	Central Valley Vulkan Posas	Double Diamond SL 28	Finca Las Lajas Manólot Sabana Redonda	Francisca & Oskar Chacón	Kenia SL 28	Natural DOUBLE DIAMOND, specialies Anaerobic Double Diamond Las Lajas Verfahren	1450-1550masl	8	30	24,07 €	stock	spec	87,25	Very complex, creamy body, high sweetness with nougat in the aftertaste.
Kolumbien														
Region	Name	Farm	Producer	Varietät	Aufbereitung	Anbauhöhe	Menge	kg/Sack	Preis	Arrival		Cupping	Beschreibung	
1	Risaralda	Excelso EP16 SHB	Risaraldá Belén de Umbria	80 local Producers	Caturra, Colombiá, Castillo	Washed, Grain pro, special edition al Kaffee design	1500-1800	70	70	7,35 €	Sept. 24	spec	82	Teartiger Körper, spritzige angenehme Citrussäure, Noten von Nüssen
2	Hulla Cabuyal	Los Molinos	Vista Hermosa & Finca Cabuyal	Alino Galdino & Humberto Gomez	Molino Pacamara	depulped and fermented in tank for 24-30 hours, washing and drying in a parabolic bed for 15-20 days.	1750-1850	5	30	14,42 €	Oct 24	spec	87	melon, fruity, dark caramel, panels, sweet onion, medium acidity, medium body, dried fruit residual
3	Hulla Sabado Blanco	El Balcón	Finca Villa del Rio & Finca Las Delicias	TerraCoffee	Tabi	50 Stunden in Tanks danach 20 Tage Sonne	1600-1900	17	70	11,14 €	stock	spec	84,5	Geschmeidiger Körper, saftiges Mundgefühl, Noten von Limette, Steinobst, Schwarze, Mandel, Brauner Zucker
4	Hulla La Argentina	Mistico	Finca Las Terrazas & Finca El Oasis	Juliana Guevara & Yan Franco Hurtado	Pink+yellow+Red Bourbon	coffees are harvested at optimal maturity, fermented in a tank for 24-30 hours, traditionally washed and sun-dried for 15-20 days.	1600-1800	5	30	13,20 €	Oct 24	spec	86	yellow fruits, tropical, green apple, hints of yellow wine, bright acidity, body and creamy residual
5	Hulla La Argentina	Papayo	Davilo Munos, Pitalito	Whinar Lasso	Papayo	Natural	1600-1800	5	30	16,86 €	Oct 24	spec	86	yellow fruits, tropical, green apple, hints of yellow wine, bright acidity, body and creamy residual sweet chocolate, red wine, orange peel, grapefruit juice, bright acidity, full, creamy body, intense spicy residual
6	Hulla Pitalito	Alma Negra	Finca Renacer & Finca Morelia	TerraCoffee	Caturra Colombia	24 Stunden im Fruchtfleisch, danach 36 Stunden im Tank, danach 15 Tage Sonne	1400-2000	26	70	13,03 €	stock	spec	85,75	Milde & komplexe Säure, voller Körper Noten von Dunkler Schokolade, Beeren, Kirschen, Vanille.
7	Hulla	Frutas	TerraCoffee	TerraCoffee	Caturra, Castillo, Colombia	cherry is left on the tree for as long as possible to improve ripening, then it is harvested, taken to the mill, packed for periods of 48 to 72 hours, pulped and left in the tank for 36 to 48 hours, using constant agitation. Lastly, its washed and dried from 10 to 15 days.	1800	30	10,72 €					strawberry, pineapple, floral, sweet, kiwi, tropical fruits, creamy and fruity aftertaste
8	Hulla	Chiriso	Hazel Juliana Guevara, La Argentina	TerraCoffee	C. Chiriso	Traditional pulping for 36-58 hours fermentation in tank. Traditional washing. Sun drying between 15-20 days.	1800	30	14,80 €				88,00	grapes, ripe pineapple, peaches in syrup, peach, lively acidity, creamy body, intense residual in the mouth
9	Hulla	Milagros Geisha*	Pilestina, Acwedo & La Argentina	TerraCoffee	Geisha	24 bis 36 Stunden im Fruchtfleisch, danach 48 bis 60 Stunden im Tank Hellwäscher, wobei ca. 40% der Müllage zurückerleben. Sonnen getrocknet 14-20 Tage	1850-1950	12	35	16,41 €	stock	spec	89,25	Seidig-cremiger Körper. Sehr komplexe Säuren mit Noten von Pfirsich, Tropischen Früchten, Grüner Apfel, zusätzlich noch leichte Mandelnoten
10	Nariño	Honey Geisha by Whinar Lasso	Whinar Lasso	TerraCoffee	Geisha	Immediately after harvesting, pulping is carried out. It undergoes fermentation for an average of 36 to 48 hours. It is dried in the shade for an average of 20 to 30 days.	1800	21	26,50 €					floral, lavender, jasmine, rose tea, ripe blackberries, bright acidity, medium body, intense floral residual
CASCARA														
Central Valley Vulkan Posas	Central Valley Vulkan Posas	Finca Las Lajas	Francisca & Oskar Chacón	Multiple	Natural	1500-1900	4	40	8,26 €	stock				rich and spry raspberry and tart cherry notes with hints of tropical melon and pineapple on the finish