El.kaffee offer list Sept. 2024

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Vienna	III. Quartal / 2024
Datum	04.09.2024

COSTA RICA

Artikel Nr	Region	Name	Farm	Producer	Varietät	Aufbereitung	sealevel	amount	kg/bag	crop	price / bag	> 10 bags	Arrival	Zertifikat	Cupping	Descripton
700914	Central Valley Vulcan Poas	**Alma Negra**	Finca Las Lajas	Francisco & 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	2022	14,95 €	*	stock	spec	88,25	Citrus, sweet, pepper, Mango, cocoa, silky body and citric acidity
100916	Central Valley Vulcan Poas	**Geisha G N**	Finca Las Lajas	Francisco & Oskar Chacón	Geisha	Natural black Diamond, spezielles black Diamond Las Lajas Verfahren	1900-1950masl	1	20kg	2022	21,08 €	*	stock	spec	87,25	Very complex acids, sweet-creamy body, caramel sweetness, lemongrass, Jasmin, orange
210917	Central Valley Vulcan Poas	**SL 28**	Finca Las Lajas Nanolot Galana Redonda	Francisco & Oskar Chacón	Kenia SL 28	Natural DOUBLE DIAMOND, spezielles Anaerobic Double Diamond Las Lajas Verfahren	1450-1550masl	8	30	2022	24,07 €	*	stock	spec	87,25	Very complex, creamy body, high sweetness with nougat in the aftertaste
	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**	2023	**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
100917	Central Valley Vulcan Poas	**Double Diamond Caturra**	Finca Las Lajas Nanolot Calle Lizo	Francisco & Oskar Chacón	Caturra Catuai	Natural DOUBLE DIAMOND, spezielles natural - anaerobic Double Diamon Las Lajas Verfahren	1450-1550masl	3	30	2023	22,08 €	22,00 €	stock	spec	90,75	Full sweet - fruity body, complex acidity, Notes of tropical fruit, lime, raisin, Mandarin, Grapefruit, blueberry, honey, sweet, anise, smoked cheese, fine malic
200908	West Valley Naranjo	**Corte del Portero**	Finca Los Papilios	Miguel Cabezas Gonzales	San Isidro	Red Honey, In pulp for 240 hours on African beds under constant control of hydro content.	1500masl	4	30	2022	13,25 €		stock	spec	83,25	Angenehm cremiger Körper. Noten von Schokolade und Toffee
200907	West Valley Naranjo	**La Joya**	Finca Los Papilios	Miguel Cabezas Gonzales	Kenia SL 28	Red Honey, In pulp for 240 hours on African beds under constant control of hydro content.	1500masl	2	69	2022	12,00 €		stock	spec	86,75	Komplexer Säuren, lang anhaltendener und geschmeidiger Körper. Sehr süß mit Noten von Steinobst und Milchschokolade.
100907	West Valley Naranjo	**La Joya**	Finca Los Papilios	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	2023	17,90 €		stock	spec	86,75	Komplexer Säuren, lang anhaltendener und geschmeidiger Körper. Sehr süß mit Noten von Steinobst und Milchschokolade.
200910	Tarrazú	**La Pastora LUNA SHB EP**	Multiple Farms from Tarrazú	Cooperativa Tarrazú	Caturra Catuai	washed	1450masl	7	69	2023	7,25 €	6,95 €	stock	spec	82,00	Runder Körper, angenehm spritzige Säure. Noten von Zitrusfrüchten, Schokolade und Nüssen
	San Marcos de Tarrazu	**Las Nubes**	M & M Pura Vida	Roberto Mata	Geisha	A days of pre-fermentation, afterwards pulping and sun drying on african beds, followed by final indoor fermentation	1930masl	1	38	2022	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.
	San Marcos de Tarrzu	**JUICY**	M & M Pura Vida	Roberto Mata	Caturra	Special long controlled fermentation process / black honey	1700masl	1	25	2022	15,81 €		stock	spec	87,00	Very good & complex body, high sweetness with notes of elderflower, cranberry, raisin, raspberry, rum, chocolate and tropical fruits.
	Brunca / Pittier / Lote La Escuadra	**La Chelita Geisha**	La Chelita	Jorge Navarro	Geisha	honey	1620masl	1	34,5	2022	16,07 €		stock	spec	87,00	Lemon sweet, good body, balance, jasmine/green tea, good aftertaste, starfruit, candied mandarin
100913	Tarrazú	**Anaerob**	Cordillera de fuego	Luis Eduardo Campos	Caturra Catuai	Anaerobic, 72 hours thermal fermentation under anaerobic conditions. Special process developed by Don Luis Campos	1500-1800	10	30kg sakuniert	2024	22,40 €	21,50 €	Sept. 24	spec	90+	Rich spicy, musky chocolaty, Mexican chocolate (cacao nibs, vanilla, cinnamon, sugar), nutmeg, musk in aroma and cup. Crisp and spicy in texture; light, silky mouthfeel. The impressive finish is dry yet quite sweet, saturated with notes of chocolate, cinnamon and musk.
100914	Tarrazú	**Termico Natural**	Cordillera de fuego	Luis Eduardo Campos	Caturra Catuai	Termico natural, 84 Stunden thermische Fermentierung unter anaeroben Bedingungen. Spezielles Verfahren entwickelt von Don Luis Campos	1500-1800	14	30kg sakuniert	2023	22,40 €	21,50 €	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.

Kolumbien

Artikel Nr	Region	Name	Farm	Producer	Varietät	Aufbereitung	Anbauhöhe	Menge	kg/Sack	Ernte	Preis	> 10 Sack	Arrival		Cupping	Beschreibung
101907	Risaralda	Excelso EP16 SHB	Risaralda Belen de Umbria	80 local Producers	Caturra, Colombia, Castillo	Washed, Grain pro, special edition el kaffee design	1500-1800	70	70	2024	7,35 €	6,95 €	Sept. 24	spec	82	Tweatiger Körper, spritzige angenehme Citrussäure. Noten von Nüssen
251904	Huila Cabuyal	Los Molinos	Vista Hermosa & Finca Cabuyal	Alirio Galindez & Humberto Gomez	Molino Pacamara	dequiped and fermented in tank for 24-30 hours, washing and drying in a parabolic bed for 10-20 days.	1750-1850	5	30	2024	14,42 €		Oct 24	spec	87	melon, fruity, dark caramel, panela, sweet onion, medium acidity, medium body, dried fruit residuals
101904	Huila Salado Blanco	El Balcón	Finca Villa del Rio & Finca Las Delicias	Terracoffee	Tabi	50 Stunden in Tanks darach 20 Tage Sonne	1600-1900	2	70	2023	11,14 €	10,69 €	stock	spec	84,5	Geschmeidiger Körper, cafiges Mundgefühl. Noten von Limette, Steinobst, Schwarztee, Lavendel, Brauner Zucker
191904	Huila La Argentina	Mistico	Finca Las Terrazas & Finca El Oasis	Juliana Guevara & Yeri Franco Huelgos	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	2024	13,20 €		Oct 24	spec	86	yello fruits, tropical, green apple, hints of yellow wine, bright acidity, body and creamy residual
191921	Huila La Argentina	Papayo	Danilo Munoz, Pitalito	Wilsner Lasso	Papayo	Natural	1600-1800	5	30	2024	16,86 €		Oct 24	spec	88	yello 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
101905	Huila Pitalito	Alma Negra	Finca Renacer & Finca Morelia	Terracoffee	Caturra-Colombia	24 Stunden im Fruchtfleisch, darach 38 Stunden im Tank, darach 15 Tage Sonne	1400-2000	11	70	2023	13,03 €	12,53 €	stock	spec	85,75	Milde & komplexe Säure, voller Körper. Noten von Dunkler Schokolade, Beeren, Kirschen, Vanille
191908	Huila	Milagros Geisha*	Palestina, Acaveds & La Argentina	Terracoffee	Geisha	24 bis 36 Stunden im Fruchtfleisch, darach 48 bis 60 Stunden im Tank. Halbwaeschung, wobei ca. 40% der Mucilage zurückbleiben. Sonnen getrocknet 10-20 Tage	1850-1950	12	35	2023	16,41 €	16,40 €	stock	spec	89,25	Seidig - cremiger Körper. Sehr komplexe Säuren mit Noten von Pfirsich, Tropischen Früchten, Grüner Apfel, zuckitsch nach leichte Mandelnoten
191909	Tolima	Tolima Dulce Natural	Farmen aus Planadas de Tolima	Terracoffee	Caturra-Colombia	Natural Gärung für 120 Stunden. Anfängliche mechanische Trocknung für 36 Stunden. Der Kaffee ruht 4 Tage in Säcken mit Fäque und Grünpro- danach Trocknung erfolgt 75 stunden bei 50 Grad	1650-1800	0	70	2023	8,90 €		stock	spec	85,75	Complex acids combined with a very fruity sweetness and creamy body. Floral, apple, cocoa nibs - great balance.
191911	Huila	Aquazul	Palestina, Acaveds & La Argentina	Terracoffee	Pink Bourbon	Triple fermentation; Dequiped and fermented in tank for 24-36 hours. Washing and drying in a parabolic bed between 15 and 20 days	1600-1800	1	15	2023	7,65 €		stock	spec	83,75	Extrem gut balancierter Kaffee mit äußerst interessanten fruchtigen Säure. Noten von Mandarine, Grüner Apfel, Dunkler Schokolade.

Brasilien

Artikel Nr	Region	Name	Farm	Producer	Varietät	Aufbereitung	Anbauhöhe	Menge	kg/Sack	Ernte	Preis	> 10 Sack	Arrival		Cupping	Beschreibung
	BRASILIEN															
250404	Mogiana	Brazil NY2 is 17/18 Fine Cup	Farm: Falcafe	Multiple	Catuai	natural	800-1200	32	60	2024	€ 5,89	€ 5,75	stock	spec	80,5	medium body and a very pleasant sweetness, berries and citrus fruits with cocoa and a hazelnut aftertaste; sweet, clean and citric with a smooth mouthfeel.

ANGOLA

Artikel Nr	Region	Name	Farm	Producer	Varietät	Aufbereitung	Anbauhöhe	Menge	kg/Sack	Ernte	Preis	> 10 Sack	Arrival		Cupping	Beschreibung
	ANGOLA															
	el.kaffee Robusta		Quilenda / Cuanza Sul	Multiple Producers	Robusta	sun dried	700 - 800	2	60	2023	6,85 €		stock			Very chocolaty and creamy, with a walnuty ending. Also creamy and dense, with a low acidity

CASCARA

Artikel Nr	Region	Name	Farm	Producer	Varietät	Aufbereitung	Anbauhöhe	Menge	kg/Sack	Ernte	Preis	> 10 Sack	Arrival		Cupping	Beschreibung
200203	Central Valley Vulcan Poas	Central Valley Vulcan Poas	Finca Las Lajas	Francisco & Oskar Chacón	Multiple	Natural	1500-1900	4	40	2023	8,26 €	7,85 €	10/24			rich and syrupy raspberry and tart cherry notes with hints of tropical melon and pineapple on the finish

*Status September 2024 - Prices net without VAT, ex warehouse Wesperstedt! Errors and price changes excepted. Subject to final confirmation / Freibleibend / Our terms and conditions apply! Delivery quantity in green per bag of 69 kg Costa Rica & Peru and 70kg Colombia, speciality coffee 30kg unless otherwise stated.CASCARA is 40kg unit! Please add €2/c, for small amount surcharge! More information at https://www.elkaffee.com/ Company Register: FN 546179a; Tel: +436639686043; Email: office@elkaffee.com; UID: ATU76522903; Price list is constantly updated! * available per kg! Price ex Hamburg/Rotterdam warehouse Visitors varies slightly from list price.For higher purchase quantities or cost-off contracts, we will be happy to provide you with an individual offer! Your el.kaffee team*