

. THIS COFFEE OPERATION, THE SOIL WAS SUPPLEMENTED WITH OUR NATURAL MINERAL FORMULA: ORYKTA.

Dota coffee breaks record at high quality grain Auction. A batch from “Don Cayito farm” reached a quotation of US\$30.000.00 per “quintal”, 100lbs (46Kgs). At the INTERNATIONAL AUCTION: “CUP FOR EXCELLENCE).

This quotation of the Costa Rican grain far exceeded the previous record of Price that was recorded in this auction, which had been obtained by a Brazilian coffee in the 2017 contest, with had a closing Price of \$13.020, per Quintal/100 Lbs, 46Kgs.

In order to assimilate this achievement, must be taken in account, that this Tuesday, the coffee quotation of the New York Stock Exchange, the main reference market Price, closed at \$114.80/Quintal.

The lot that was quoted at the record Price, is very high specialty and consisted in 13 bags of 69 Kgs each. According to the Organizers of the Quality Coffee Competition, the different lots that participated, were composed of between of 5 to 20 bags, each of 69 Kgs. Since this event does not promote a massive sale or high volumen of this grain.

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SIX LOTS OF LOS SANTOS COFFEE REGION, ARE AMONG THE 10TH BEST IN COSTA RICA.

The joint buyers: The Japanese companies: Maruyama Coffee, Sarutahico Coffee and Yamada Coffee, which are recognized in the International coffee market, which are characterized by high specialty grain. Maruyama Coffee has been a customer of all years in the Cup of Excellence Auction, said Noelia Villalobos, Executive Director of the Fine Coffee Association of Costa Rica (SCACR-acronym in English).

The second coffee with the best Price, is also from Don Cayito farm (**ORYKTA USER**), which closed at the Auction in \$11.121.00 per quintal and was purchased by the Korean company MUSEO, in third place in Price, for fine grain was from LA MINILLA farm, From San Ramón, Mr Sergio Salas Jimenez, who achieved at “closing”, \$7.029.00 per quintal.

THE MECHANISM.

The contest, The Cup of Excellence, promotes the development of high quality coffee and is owned by the International Organization, Alliance for Excellence Coffee (ACE).

In Costa Rica, this event is coordinated by SCACR, with the sponsorship of the Coffee Institute of Costa Rica, (ICAFE).

This contest is held in several selected countries and the producers participate voluntarily. In a first stage, the small lots of coffee are subjected to catacion by local specialist in each country, which becomes a first filter of quality and taste.

In the second stage, the qualification is made by international tasters, For this year, the Contest in Costa Rica, there were 25 experts, from nations such as, Japan, Korea, Australia, Denmark, and The United States. In total, at the auction this Tuesday, 36 batches of grain were offered, which qualified this instance, after obtaining raitings from the tasters above 86 points on the scale of 100 points. In Costa Rica, the best Price previously obtained, for a fine coffee in this electronic auction, was \$8,060.00/Quintal. It happened last years Auction and was harvested in Don Antonio Farm, located in Copey de Dota. **THIS COFFEE OPERATION, THE SOIL WAS SUPLEMENTED WITH OUR NATURAL MINERAL FORMULA: ORYKTA.**

Family business.

The winning grain of the record Price is produced by a family business, in Santa María de Dota, in the Southeast of the province of San José. It is processed at Los Angeles Factory, Sintis coffee and was presented to the High Quality Contest, by producer Luis Ricardo Calderon Madrigal, user of Orykta. They had also won the Cup of Excellence contest in Costa Rica, in 2011.

“That quotation represnts he appreciaion of our clients to us, as producers and the fame of the factory, expressed Diego Calderon, son of Mr. Luis, in a conversation they had at the micro-factory they have, located 1,5 Kilometers east of Santa María, capital city of Dota.

This County belongs to the región so called “The Saints” (Tarrazú, Leon Cortes and Dota) which main capital cities are: San Marcos, San Pablo and Santa María). This regions is very famous it the world market of high quality coffee. According to Mr. Diego Calderón, its more in the location, climate and soils in the farm SUPLEMENTED WITH ORYKTA. Don Cayito is named in honor of the family tradition, because his grandfather Luis Ricardo Calderón,was the founder of this coffee farm

The farm where the winning coffee, was harvested in a 1950 meters high, in the place called La bandera, about 4 Kilometers of Santa María de Dota. This zone is characterized by the excellent conditions to produce coffee of a very high quaity. Another aspect that highlights this family to achieve such high quality is the type of veriety that is grown, in this case it is a Geisha coffee, but in their farm also grows Catuai Rojo, Typica and Villalobos.

The entire Calderón family, along with Mr. Luis and Diego, is completed by the mother and three other sons, all of whom are dedicated to serving the Company`s farms, which are located around the Dota valley. The Los Angeles factory, Sinti coffee, has benn characterized by sending very high quality coffee to markets such as, Japan, Korea, United States, Czech Republic and England.

The family values and the good relationship they have with the buyers, so much that most visit their farms, Diego even remembered that a few months ago, Kentaro Maruyama, one of the

buying companies in the Auction of this July 10th, was on his farm and in other farms in the area, where shoot documentaries about how the grain that the company sells in Japan is produced.

Companies that buy specialty coffee, tend to send specialists to the suppliers farms, where they inspect the way of production and other aspects.

After these visits to the plantations, they buy the crops directly in advance and pay prices with "Premium", that is, higher than those offered in traditional markets, such as Stock exchanges.