

COSTA RICAN^{CO}

Pura Vida Gourmet Cafe Exquisit

Endless sandy beaches, breathtaking waterfalls and impressive nature. These are the keywords when you think of Costa Rica. Excellent coffee plants and their varieties grow throughout the country. Each of them has a unique flavor which is reflected in the coffee beans of each region.

Excellent coffee beans are thus produced on our own family-owned farms.

Some of our finest beans are dried on outdoor drying tables "Anerobic Natural" (air drying).

Our patented and completely unique roasting process turns our coffee beans into an unforgettable taste experience.



C.A.F.E. Practices





The story of Don Geronimo

Don Geronimo was born in 1945 in Germany.

About 30 years ago (today 2023) his wanderlust drew him to Costa Rica, where he still lives and produces coffee today. The passion for roasting coffee has always been in his blood. As a trained mechanical engineer, his inventive spirit was also in him. It was precisely this inventor in him that moved him to produce excellent coffees.

even better according to its principle. Precisely, through the craft of roasting. But roasting alone was not enough. This processing procedure also had to be further optimized and improved. After more than 15 years, he now achieved what he considered to be the "perfect result" He called it "Sin Bibo Pur", a completely new method of producing coffee through the roasting process.

FINKA DON GERONIMO

Quality, roasted in Costa Rica.

The Finca Don Geronimo is centrally located in the heart of beautiful Costa Rica not far from the capital San Jose and the Pacific Ocean at an altitude of about 800m in the small village of Atenas, the best climate in the world according to NASA, for many a perfect vacation spot for us, home and production site of the world's best coffee in our opinion.

- Grown in Costa Rica
- Processed in Costa Rica
- Roasted in Costa Rica on the Finca Don Geronimo using a patented, completely different roasting process.

The craft makes the quality





COFFEE FARM ONKEL COCA

Quality beans straight from the farm
in Costa Rica.

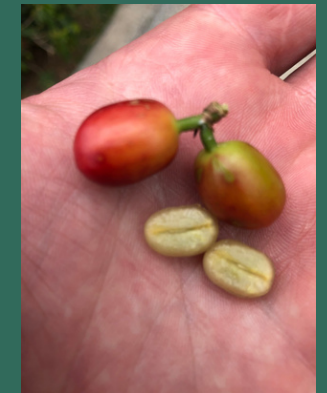
Uncle Coca's farm is also located near Atenas
at the highest altitudes at 1300m in
Estanquillos. This is where most of our own
"Don Geronimo" brand of roasted coffee
comes from.

Onkel Coca

Uncle Coca is, how could it be
otherwise, a member of the Don
Geronimo family in Costa Rica, to be
more precise the uncle of Don
Geronimo's wife.

With his infinite love for coffee, he
grows the very best varieties for the
Don Geronimo roast on his farm. Only
the best varieties of selected roasts
come from here.

Whether classic highland beans or outdoor
long-term fermented gourmet beans, Uncle
Coca can cover the family's needs.





COFFEE ROASTERY DON GERONIMO

Quality, roasted in Costa Rica.

The Don Geronimo roastery is once again located near the small town of Atenas. In order to achieve short production routes here too

“Sin Bibo Pur” a special roast

Now to OUR completely different roasting and refining process. We roast our beans in a specially developed roasting machine, which we designed according to our own ideas. Our Don Geronimo Coffee Beans are roasted gently at around 200°C for up to 15 minutes until the desired roast level is reached, depending on the product selected.

This type of roasting breaks down chlorogenic acids in the best possible way and means that the coffee tastes neither bitter nor burnt. This makes the coffee much more digestible and develops completely different aromas, such as subtle fruity notes.

Last but not least, we use a very special process that remains our secret but makes Don Geronimo coffee even better.

Try it for yourself.





Quality is the path to success

The moment of truth.

At regular intervals, our beans are evaluated by internationally recognized coffee testers and awarded the International Coffee Rating System.

Our standard roasts result in a score of 82.

Exclusive beans achieve a score of over 90 with our roasting process



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COFFEE TASTING DON GERONIMO

Quality, roasted in
Costa Rica.



GROßHANDEL DON GERONIMO

Quality, from all over the country



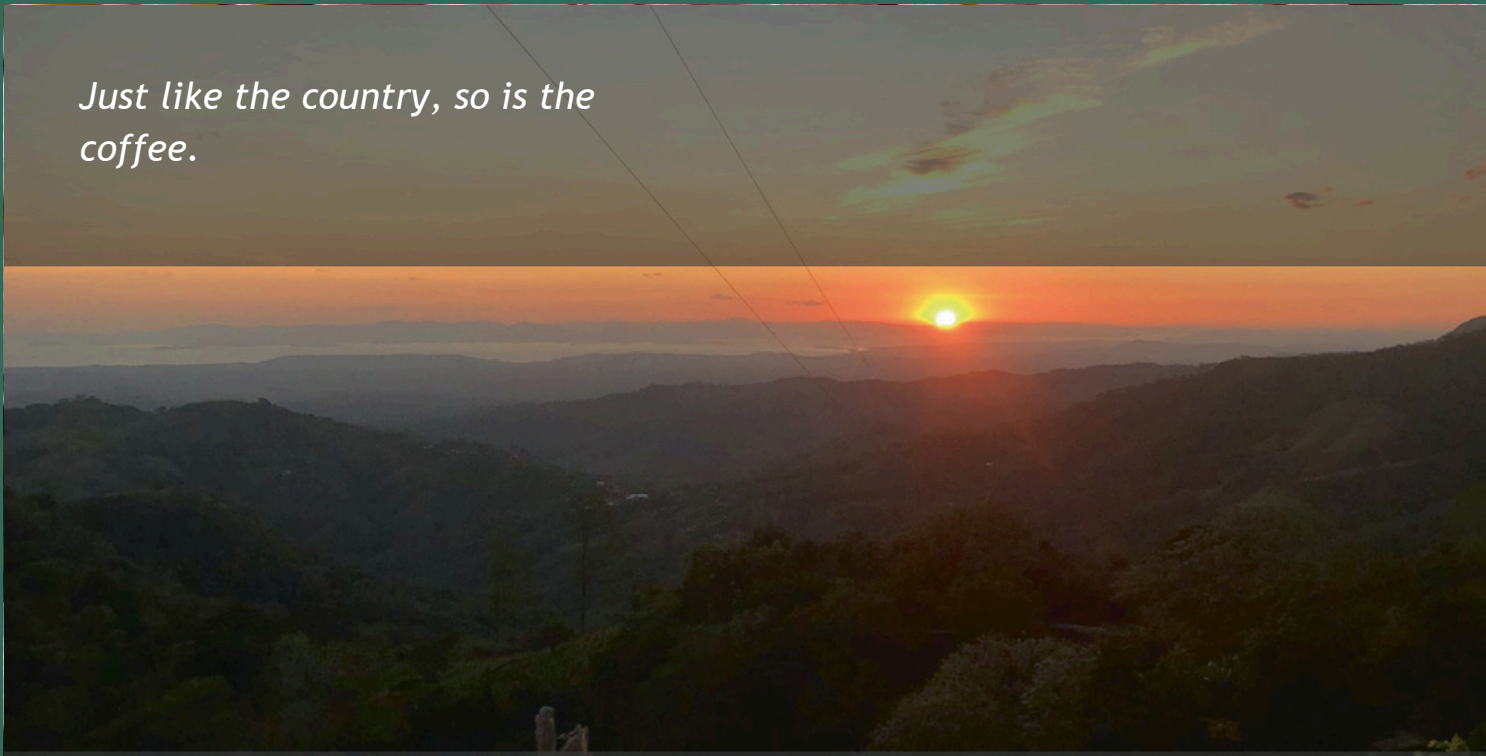
We love collaboration

With our long-term partners and farmers, we have the opportunity to offer our customers beans other than those in our stock.

These relationships allow us access to the best and most exclusive beans from all over the country. This includes not only well-known regions such as Tarazzu or Tres Naranjos but also smaller areas around the Central Valley



Just like the country, so is the coffee.



GERONIMO HIGHLAND

Mounting height 1200-1300 above sea level

Our Geronimo Highland coffee bean is a blend of our own beans and smaller coffee farmers from our region. The reason for blending the beans is that the coffee plants are only grown on so-called "micro lots" by many individual small farmers.

small farmers. This means that smaller farmers also benefit.

Information

- fruity
- cupping score 82
- 100% Arabica
- process :washed
- G1

Available:

- medium roast
- 100 g zip valve bag
- 250 g zip valve bag
- 500 g zip valve bag
- 1000 g zip valve bag
- green bean
- 46 kg jute bag





GERONIMO EXCLUSIV

Mounting height 1700m above sea level

Geronimo Exclusiv comes from the Tarazu region and is a very special Caturra with a unique flavor that scored an incredible 92 points in the last SCA rating.

information

- Caramelized, cherry Floral
- overall sweet
- cupping score 92
- 100% Arabica
- process :natural outdoor
- G1
- Caturra

Available:

- medium roast
- 100 g zip valve bag
- 250 g zip valve bag
- 500 g zip valve bag
- 1000 g zip valve bag
- 46kg jute bag



Sunny day Harvest 23/24



GERONIMO BRAND

Mounting height 1200-1800m
above sea level

It is recognized as one of the best coffees around the world. This coffee is distinguished by its bluish green bean, intense chocolate aroma, high acidity, excellent body, and balanced cup.

Information

- fruity
 - cupping score 82-83
 - 100% Arabica Caturra
 - process :washed
 - G1
 - S15
 - Type SHB
 - Altitude 1200-1800 m
 - Farmers have micro lot max 5ha
- Available:
- choose roasting
 - 100 g zip valve bag
 - 250 g zip valve bag
 - 500 g zip valve bag
 - 1000 g zip valve bag

green bean

- 46 kg jute bag



DON GERONIMO COFFEE BEANS

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Christopher Columbus discovered the area that is now Costa Rica as early as 1502, but colonization by Spain did not begin until 1560. This colonial phase, in which the region was of rather minor importance, ended in 1821 with the declaration of independence. From 1823 to 1838, Costa Rica was a member of a Central American confederation, but became independent in 1838. Coffee and bananas soon formed the economic basis and produced a conservative landowning class. emerged.

"Source Wikipedia"

Naming:

When Columbus reached the coast of Costa Rica, he was overwhelmed by the flora and fauna and named it Costa Rica (rich coast)

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