



Selected Delights Worldwide



MOUO COFFEE

Where essence becomes experience,
Where every detail is a work of art,
Where we bond and warmth,
MOUO is a passion for specialty coffee.

MOUO transcends by offering you specialty coffee, of the highest quality, directly from the magnificent mountains of Costa Rica, immersing you in stories, roots, and authentic freshness.

Each bean is meticulously chosen, one by one, ensuring that only the extraordinary reaches your cup. Our process, infused with care and personalized attention, tangibly reflects our steadfast dedication to excellence.



Experts in the distribution of specialty green coffee, we carefully nurture every link, from the owners to our suppliers. This spirit unfolds across our coffee plantations, where every year, families from all corners of Latin America dedicate themselves entirely to each harvest.

We not only cultivate coffee but also stories, tradition, and collaboration that are passed down to every harvested bean.

As a result, we ensure that each variety transports you to the fields, to unique moments, to the experience of savoring the highest quality coffee.

A photograph of a volcanic mountain peak, likely Mount Fuji, rising above a thick layer of white clouds. The sky is a pale, hazy blue. The mountain's slopes are dark and rocky, with some snow or ash patches near the summit. The entire scene is enclosed within a dark red rectangular border.

MOUO COFFEE is an invitation to exclusivity.



The coffee.

Specialty green coffee from the finest area of Costa Rica;
NARANJO, located in the Western Valley.

The coffee plantations in the Western Valley stand out for producing the most exquisite coffees in the country. Situated between 1,200 and 1,700 meters above sea level, this region has emerged as one of the main coffee-producing areas of Costa Rica after cultivating its lands for the past century. Its remarkable contribution to distinction is reflected in a notable number of winners of the **Cup of Excellence**.

The plantations from which we extract our coffee are meticulously chosen plantations. Currently, we offer varieties from three different estates; Finca El Puchol Bajo Zapote, Finca Herbazú, and Finca Afaorca.

The farms.

The El Puchol Bajo Zapote farm, located in the Western Valley, features volcanic soils on a gentle south-facing slope accompanied by a stream on one side.

Varieties: VillaSarchí, Geisha, Typica Lima, and Typica San Roque.

The Herbazú Coffee Mill is the family micro-benefit of the Barrantes brothers, founded in the year 2000 and a pioneer in the processing of specialty coffee and the introduction of varieties in Costa Rica. Varieties: Typica Mejorado and Typica Lourdes.

The Afaorca farm is an association of families with small farms located in the Carraigres hills. Pioneers in ecological processing in Costa Rica, they use environmentally friendly technology that allows for low water consumption, solar drying, and the use of clean energy while maintaining the quality of each bean in both aroma and flavor. Variety: Organic Caturra.



The varieties offered by



Villa
Sarchí

Typica
Mejorado

Geisha

Typica
San Roque

Typica
Lima

Caturra
Orgánico

Typica
Lourdes



Typica San Roque

Processed: Washed

Cup profile:

Citric acidity

Medium creamy
texture with notes of
brown sugar, honey,
and sweet lemon.

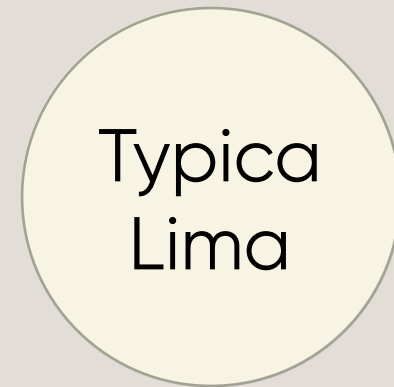
This exclusive variety, known in the seed bank as **San Roque**, is the result of an elaborate improvement process originated from the SL28 Kenya variety and a Kenya typica from the Kilimanjaro region, Africa, being refined to offer a unique sensory experience.

The excellence of this new coffee is the result of the unwavering dedication of our coffee growers, combined with the agroclimatic conditions of the Western Valley, providing a high-quality coffee distinguished by a cup profile characterized by delicate citric acidity, medium-bodied creamy texture, and an exquisite aroma evoking notes of brown sugar, honey, and sweet lemon.

The refined Typica Lima variety represents the pinnacle of coffee craftsmanship, coming from the Lima farm, this variety arrived in Costa Rica in 2010 after being selected by Toño Barrantes and adapted in **Naranjo**. It is a masterpiece where, thanks to a meticulous discarding process, only seeds with the highest potential have been cultivated.

During the processing stage, careful mucilage extraction takes place, involving the pulping of the coffee and the almost complete removal of this sticky substance. The beans are then transferred directly to drying tables. The parchment, still covered by a thin layer of mucilage, is carefully dried over a period of two to three weeks.

As a result, a coffee is achieved that awakens all the senses with its complexity and depth. Its intense flavor is enhanced by exquisite notes of chocolate, nuts, and spices, while its rich and persistent sweetness evokes hints of molasses. With a **gentle acidity** and a velvety texture, each sip is a sublime experience that leaves a lasting impression on the palate.



Processed: Honey

Cup profile:

Very penetrating sweet fragrance, fruity, caramel, and tamarind.

Ginger aroma.

In the mouth, it is smooth, fresh, sweet with a hint of popcorn.

Typica Lourdes

Processed: Natural

Cup profile

Coffee blossom, red fruits, strawberry, plum, undertones of green tea, citric acidity, medium and silky texture.

The Typica Lourdes variety emerged in the area of Lourdes, in the prestigious **coffee region of Naranjo**, Costa Rica. Its origin stems from the recovery of genetic material dating back more than **80 years**, from which this distinguished variety originated. It is presumed that this selection was the result of a **natural mutation** of the Typica variety, giving Typica Lourdes an exceptional and distinctive character.

This coffee stands out for its deep and complex flavor, intertwining exquisite **notes of chocolate**, nuts, spices, and citrus. Its enveloping and seductive aroma evokes a symphony of spicy and woody nuances, adding an extra dimension to each sip. With a **full and satisfying body**, Typica Lourdes offers an unparalleled sensory experience that delights the most discerning palates.

The Typica Mejorado variant is the result of a careful **selection of the Typica variety**, with its origins in Herbazú. Introduced in Costa Rica during the **1970s** as a response to the need for resistance to rust, this variety has thrived in its new home, offering exceptional quality coffee.

This coffee reveals vibrant notes of citrus, red fruits, chocolate, and honey. Its lively acidity and smooth texture awaken a delicate explosion of sensations, while its medium body leaves an impression of floral and fruity aromas, with delicate hints of jasmine, citrus, and red fruits on the palate.

Cup with incredible juiciness and unique floral characteristics reminiscent of jasmine.

Typica Mejorado

Processed: Honey

Cup profile

Fragrance/Aroma:
High intensity apricot.

Taste: Citrusy and
sweet vanilla.

Aftertaste: Long-
lasting citrusy.

Medium and pleasant
body.



Villa Sarchí

Processed: Washed

Cup profile

Chocolate/Cocoa with notes of citrus, almonds, fig, cinnamon, caramel, hints of strawberry, jasmine, and red fruits, with a cake-like quality; overall very sweet and smooth.

It has a medium and juicy acidity. High intensity. Long and prolonged caramel aftertaste. Clean, juicy, and rounded cup.

This award-winning variety originates from a **natural mutation** of a Bourbon variety discovered in the **1950s** in the Sarchí region of Costa Rica.

With its unique character, this variety offers an exceptionally high-quality coffee, balanced and extremely complex, which delights the senses with its exquisite citrus, chocolate, and honey notes. Its bright acidity and silky texture add a special touch to each sip, while its floral and fruity aroma invites an **unparalleled sensory journey**.



Caturra Orgánico

CERTIFIED ORGANIC

Processed: Washed

Cup profile

Classic, balanced flavor with intense citrus notes that harmonize sweetly with a chocolatey body, clean with little aftertaste on the palate.

Produced by **AFAORCA**, an association of families with small farms located in the Caraigres hills. The organic Arabica coffee is produced in harmony with the environment, under the shade of a great diversity of trees and fruit trees that provide shelter and food for migratory and resident birds.

Natural extraction inputs are used, and there is vegetation cover to regenerate and prevent soil erosion. The coffee is processed in eco-friendly plants using minimal water, and sun drying helps preserve the unique flavors and aromas in our coffee.

A **treasure cultivated in the mountains**. Geisha coffee originates from the Gesha region in Ethiopia.

It was first introduced to Costa Rica in the late 1960s, but it wasn't until the 1990s that it began to gain recognition for its exceptional quality. The cool and humid climate of the mountains, along with the altitude and volcanic soil, proved to be ideal for the cultivation of this variety.

From 2004 onwards, with participation in the Cup of Excellence, this coffee began to gain international recognition for its unique and complex cup profile. Today, Costa Rican **Geisha is considered one of the most prized coffees in the world**, fetching record prices at international auctions. The honey process adds a sweeter and more complex flavor to the coffee with more pronounced fruity and floral notes.

Geisha

Processed: Honey

Cup profile

Sweet and balanced flavor with hints of sweet chocolate, vibrant citrus acidity, and a velvety body. Notes of honey, vanilla, and citrus (lemon), peach, and mango. Intense and complex aroma with floral notes of jasmine. Long and persistent aftertaste on the palate, with a medium silky texture.



Contact Information

info@mouo.es

www.mouo.es

+ 34 661 648 601

Customer Service Hours:

Monday-Friday 09:00am-08:00pm

Saturday-Sunday 10:00am-02:00pm



© MOUO 2024 All rights reserved