



PAYA

SPECIALTY COFFEE

• costa rica •



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01

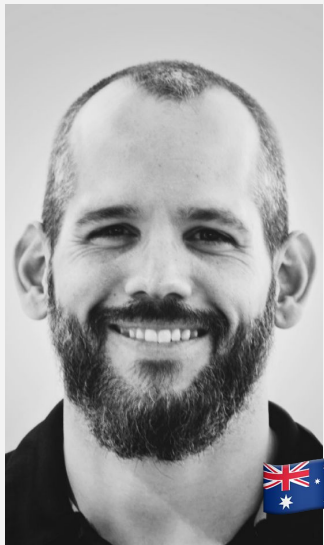
Paya Coffee

Started as a project that sought to give continuity to a passion that has been in our family for many years.



Our founders.

Started as a project between two brothers that wanted to go back to their family roots.



Esteban Vidal Tovar



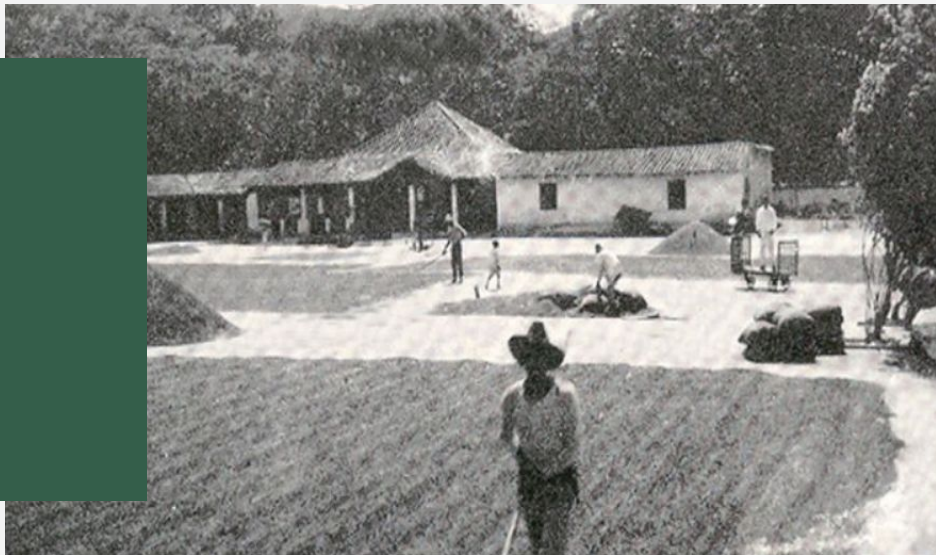
Santiago Vidal Tovar



Daniela Conde Padrón



Our history.



PAYA Estate, Venezuela.

The Tovar family have a historic link to the coffee farming and trading that goes back to the 50's when our grandfather Domingo de Tovar was presiding the "Fondo Nacional de Café y Cacao" (National Coffee and Cocoa Fund) while building an outstanding network of agricultural and livestock farms, with the PAYA Estate as the heart, focused on growing high quality coffee.

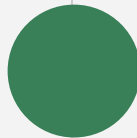
Even though the farms and knowledge of coffee production was lost through the years, the passion remained within the family. In 2019 we decided it was time to get back to our roots, but this time starting a new chapter in beautiful Costa Rica, honoring that tradition of excellence, family, and passion for great coffee, and giving birth to Paya Coffee Costa Rica.

**Our
product.**



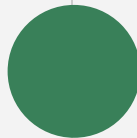
02





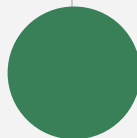
Where does it come from?

80% of our coffee beans come from the micro-region of Chirripo, grown between 5,570 - 6,570 ft above sea level. The other 20% comes from the Central Valley in the region of Heredia, grown between 4,750 -5,900 ft above sea level.



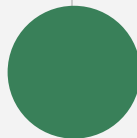
Details

Type of plant: Arábica
Varietals: Catuai – Caturra.
Altitude: 4,750 – 6570 feet



SCA Score

Paya Coffee is a Specialty Coffee scoring between 80 to 84 points in the specialty coffee association scale.



General features

Our beans are grown and processed in a network of small farms called Micro-Mills where the farmers' main focus is onto smaller volumes of high quality produce. This allow us to have a sustainable volume of high quality beans throughout the year.

The beans are hand-picked and processed (white honey method) to achieve that light and sweet flavour, harvested, roasted and packaged in Costa Rica.

Our dark roast.

A high-quality coffee, carefully grown and perfectly roasted in Costa Rica.

Roast: 8/10.

Flavor notes: Dark chocolate and a little sweet.

Body: Strong.

Acidity: Medium.

Altitude: 4,750 – 6570 feet.

Region: Chirripó & Central Valley.

Arabica Varietals: Catuai – Caturra.



Our medium roast.

A high-quality coffee, carefully grown and perfectly roasted in Costa Rica.

Roast: 5/10.

Flavor notes: Citrus and sweet notes.

Body: Soft.

Acidity: Medium - High.

Altitude: 4,750 – 6570 feet.

Region: Chirripó & Central Valley.

Arabica Varietals: Catuai – Caturra.



News

Awards, articles & interviews.



03





Sofi™ Award Winner!

This year, during the Specialty Food Association awards, our Dark Roast was recognized as the New Product award winner in the category of Coffee & Cocoa (Not-Ready-To-Drink).

[La República](#)

[Procomer](#)

[Interview CRC Radio](#)

[Forbes Centroamérica](#)

[RangeMe Verified profile](#)



www.paya-coffee.com



04



FAQ

What you need to know.

FAQ

- **How's your shipping logistics?**

We have 2 options:

- Option 1:
 - We sell our products and put it at the Costa Rica's national port or airport, according to our buyer's request.
- Option 2:
 - We can be in charge of the shipping through our logistic operator, who would make the pickup in Costa Rica and deliver it to the country and address provided by our buyer. Shipping costs can vary depending on the country and weight of the order.

- **What is the process for placing an order and sending a PO?**

- After the negotiation phase is closed, our buyer must send a PO for the agreed amount. Once the PO is received, we will need:
 - 12 working days for orders up to 59 boxes.
 - 15 to 20 working days for orders bigger than 60 boxes.
- Important note: these timings are only for the preparation of the merchandise, so it does not include customs procedures or shipping time to the final destination. We make sure to always provide an updated status of the order as it progresses through the production process.

- **What payment methods does your company use?**

- We only work with bank transfers to our accounts in Costa Rica.
- 50% of the total amount should be paid in advance, including shipping (if applicable), and the rest of the invoice should be paid once the merchandise has been received by the buyer.





Thank you!



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For more information contact:

santiago@vidalbrothers.com

esteban@vidalbrothers.com

daniela@vidalbrothers.com

www.paya-coffee.com