



Triporti, S.R.L





The commercial diversification of our operations as a company, allows our organization to offer new products and enter new markets promoting goods that access investments in very important business areas, this broadens the growth and expansion strategy, it also allows our company to attract new customers and expand your market area. Triporti, SRL ventures into the coffee growing market, dedicating itself to the elaboration of a quality product aimed at conquering the public who loves to enjoy good coffee, selected to make the consumer reach the taste of perfection and with an exquisite aroma enjoying the same sip by sip. The coffee for your lovers is the one that wakes you up in the morning and you enjoy it either without adding any type of cream, or it can be taken in a waiting room as between friends, it is for this reason that our company presents our new maraca call.

Café Sarandunga

With our slogan: " The pleasure that gives us away "

What does it mean? a Dominican folk music and dance that is framed within the celebration of the Day of San Juan Bautista. At coffee tasting fairs, dancing is common.

Café Sarandunga

- Mountain coffee from the polo community of the Dominican Republic, whose characteristics are highlighted by the aroma which is distinguished from others at the time of the trial or tests, and which is accentuated when roasting and grinding it leaving a particular sensation.
- We can distinguish by the sensation caused by the density of the coffee in the mouth, its texture, viscosity, weight and thickness, unequivocally manifesting that it is a high altitude coffee as a characteristic or a particularity, a good body, after tasting it, with a great flavor, and this factor is related to the oils and substances that are extracted from the beans throughout their treatment, showing a great similarity with the robust natural arabic coffees.
- Acidity goes hand in hand with the harvest, related to the influence of nature and the environment, which offers the height where this coffee is grown, it can be felt with the dryness that coffee produces, on the edges of the tongue and the back of the palate according to professional tasters. We must emphasize that acidity is a positive quality in coffee, it is the expression of its liveliness, without it a coffee seems flat and with little personality. Tasters and baristas express that acidity denotes an attractive and lasting flavor, it is a desirable and priority characteristic in assessing the quality of Sarandunga.
- The aroma is a factor that determines a great taste sensation of this coffee, therefore the tasters who have made evaluations in the Polo Barahona productivity area, distinguish and select this type of coffee, placing it among the first in the world. Although its popularity fluctuates between very good and excellent, this is not known since the plantations with the years and the changes of climate, have varied its productivity.

The variety of our products:

Green grain

Roasted grain

Ground coffee





For information about our products

Contact:

sarandungacafe@gmail.com

alfie.rivas@gmail.com

isramilpimentel@gmail.com



(809)224-7702

(809)299-7702