



ABOUT THIS COFFEE

Who he is: Senel Campos founded Don Senel Specialty Coffee in 2014, when low coffee prices pushed him to take control of his own processing and discover what his farm was truly capable of. What started with 3 quintals processed on a hand depulper adapted to a washing machine — scoring 87 points on that first batch — has grown into one of Costa Rica's most exciting experimental processing operations, with 21 varieties across 16 productive hectares.

Brief history: Coffee has been part of Senel's life since he was 12 years old, when he started his first nursery of 500 coffee plants. That early connection to the land became the foundation of a family business built on curiosity and precision. Over the years, he invested in equipment, improved drying infrastructure, and planted exotic varieties — always guided by a deep understanding of fermentation, Brix levels, and pH control. Today, Don Senel Specialty Coffee masters a remarkable range of processes: traditional and double washed, yellow, red, and black honey, traditional natural, anaerobic natural, double anaerobic, and raisin honey.

Farm	Don Senel
Species	Arabica
Process	Natural

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