



Mexico

Organic SHG EP Chiapas

About the Coffee

Soconusco is a region in the southwest corner of Chiapas along the border of Guatemala. With its rich volcanic soil and plentiful rainfall, the region is ideal for coffee growing. The economy is driven largely by agriculture and coffee is the main cash crop.

Harvest in Chiapas is generally December through March. Most Chiapas farmers are smallholders who hand-pick coffee cherry to ensure quality. Coffee is then brought in parchment to be dry-milled, sorted for quality and prepared for export.

Expect a medium-bodied coffee with a heavy aroma and a nice acidity. Fine and round cup.

Producer: Various Smallholders

Varietals: Caturra, Catuai, Borbon/Tipica

Process: Washed

Region: Soconusco, Chiapas

Altitude: 1200 - 1750 masl

Harvest Period: January - March

Certification: USDA Organic

Quality Control Evaluation

Flavor: Bittersweet Chocolate, Graham Cracker, Roasted Almond

Body: Medium

Acidity: Mild

Moisture: 12.40%

