



Mexico

Altura Superior SHG EP Chiapas

About the Coffee

Altura Superior Chiapas Strictly High Grown (SHG) is a regional blend from one of Mexico's largest and oldest coffee-producing areas, with some farms dating back a century.

Chiapas benefits from the humidity of the Pacific to the west and the Gulf of Mexico to the east. Combined with the slopes of the Sierra Madres, which divide the state and reach up to 1,600 meters near the border with Guatemala, countless microclimates are created, cultivating a distinctive cup quality.

Coffees in Chiapas are generally produced by smallholders, usually in association with cooperatives. Most producers hand-pulp their coffees, ferment the beans in small tanks and rake and dry them on small patios on their properties.

Expect a full bodied coffee, spicy acidity, round cup with dried-fruit sweetness. Dark chocolate and aromas nut butter, create an exceptional coffee.



Producer: Various Smallholders

Varietals: Catuai, Borbon/Tipica

Process: Washed

Region: Soconusco, Chiapas

Altitude: 1200 - 1600 masl

Harvest Period: January - April

Quality Control Evaluation

Flavor: Dark Chocolate, Dried Plum, Walnut

Body: Medium

Acidity: Mild

Moisture: 12.50%