

VERACRUZ BARRANCA HONDA WASHED SHG

MEXICO GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Ixhuacan de Los Reyes,
Veracruz

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

April

VARIETY

Caturra, Bourbon, Typica

ALTITUDE (MASL)

1600

Coffee Background

Does Mexico have good coffee? The answer is a resounding, Yes! Production of high-quality specialty Mexican coffee beans is on the rise, despite industry hurdles. Additionally, smallholder producers are quick to adopt innovative agricultural and processing practices to offer variety in their exports. Mexico coffee production began in Veracruz in the 18th century, and now this mountainous inland region is the most technologically advanced out of the country's three coffee-producing states.

Barracanda Honda is a deep cliff that divides the Veracruz and Puebla states. The microclimate here is colder and drier, allowing for a slower, more homogenous ripening of the coffee cherries. After harvesting, the cherries are sorted, de-pulped, and fully washed to highlight the sweetness and terroir of the beans. Drying is done in electric guardiola rotator drums to achieve a uniform and stable green coffee quality.

Drinking Mexican coffee is often like enjoying a candy bar in a cup. Mexican coffee beans express a wide range of flavors, but you can often find hallmark notes of chocolaty sweetness and roasted nuts. This washed lot from Veracruz is full of milk chocolate and roasted almond notes, complemented by apple, citrus, & guava flavors. The cup is accentuated by bright acidity making it a deliciously complex profile.

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