

NAYARIT NATURAL ANAEROBIC SHG/EP

MEXICO GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tepic, Nayarit, Mexico

PRODUCER

Various Smallholders

PROCESSING

Natural Anaerobic

HARVEST SCHEDULE

November - March

VARIETY

Bourbon, Caturra,
Catuaí

ALTITUDE (MASL)

800

Coffee Background

The Mexican state of Nayarit is rich in agriculture. The highlands of Tepic, Nayarit's capital city, lies at the foothills of an extinct volcano and experiences a humid, subtropical climate; most of its rainfall occurs between April to November. The city is well-connected with highway, air, and rail transport infrastructure that catalyzed the region's growth as a commercial, industrial, and agricultural center.

Cofradía de Chocolón is a two-hour, dirt-road drive from Tepic. Although it's a small town in the middle of nowhere, the area boasts spectacular views of the ocean and forests full of old coffee plantations. Bourbon and Caturra trees benefit from the distinctive environment, and when cherries are naturally and anaerobically processed, the resulting coffee teems with exotic tropical and fruit flavors. This natural-anaerobic-processed coffee from northern Mexico presents a unique and complex cup profile for roasters looking for something new to offer.

This unroasted coffee celebrates the Los Huicholes, an ethnic group from the Nayarit region. Huichol artists are famed for their yarn painting and beadwork depicting tradition. Through these crafts the traditions, visions and stories of the Huichol people are preserved and live on.

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