



MEXICO ALTURA HG EP

Notes: BLOOD ORANGE, CREAM, NOUGAT

ORIGIN INFORMATION

Grower: Producers from the States of Chiapas & Oaxaca in Mexico.
Variety: Typica, Criollo, Bourbon, Mundo Novo, and Caturra
Region: Chiapas and Oaxaca, Mexico
Harvest: October – March
Altitude: 900 - 1,000 meters
Soil: Clay minerals
Process: Fully washed and dried in the sun and mechanical driers
(guardiolas)
Certifications: Conventional

BACKGROUND DETAILS

Mexico Altura HG EP is sourced from the southern states of Chiapas and Oaxaca, Mexico, where there are mountain ranges that provide higher altitudes and ideal climates for cultivating coffee. Coffee is cultivated on farms that average just a few acres in size. With this small scale production, each producer can carefully manage picking and sorting cherries to remove damaged and under ripe cherries. Each producer processes coffee with their own micro-mill where the coffee is depulped and fermented for 24 hours and then washed. The washed coffee in parchment is dried in the sun on patios before transporting the coffee to a centrally located dry-mill facility where the coffee is hulled and sorted by density and color in preparation for export.