



## **MEXICO ALTURA VERACRUZ HG EP**

Notes: ORANGE ZEST, RED APPLE, CARAMEL, SPICED, SWEET.

### **ORIGIN INFORMATION**

Grower: Producers from Veracruz  
Variety: Bourbon, Catimor, Caturra, and Typica  
Region: Veracruz, Mexico  
Harvest: October – March  
Altitude: 900 - 1,200 meters  
Soil: Clay minerals  
Process: Fully washed and dried in the sun and mechanical driers  
(guardiolas)  
Certifications: Conventional

### **BACKGROUND DETAILS**

This lot comes from a new source located in Veracruz, Mexico. APG is not new to coffee exporting. Rather, it was founded more than 30 years ago by Antonio Perez Galvan, hence the initials APG that form the name of the company. But things are changing at APG thanks to a pair of great grandchildren, Ernesto Perez and his sister Givette who have created strategies for lot separation to bring forward specialty lots. And Royal is pleased to be the beneficiary of some amazing coffee from the Veracruz region.

#### Sourcing details

This particular lot comes from partnering farms located in the Veracruz growing region. APG works with their community of farmers to provide technical assistance and best organic



practices. Harvest cherries from these select farms are delivered to the APG wet-mill, which has been redesigned to focus on lot separation and quality control.

Cherries received at the APG wet-mill are meticulously sorted and floated to remove underripe and damaged coffee before depulping. Depuled coffee undergoes an extended fermentation process with pH and temperature controls to promote optimum flavor profiles. After the coffee is washed it is slowly dried on raised beds. The dried coffee is stored in Grainpro cocoons until it is time to mill. The milling and preparation is also done at the APG dry mill, meaning the coffee enjoys personal care from farm to export. The APG dry mill is also recognized for its attention towards preparing specialty lots and was selected to mill the 2022 Cup of Excellent winning lots.