



## **MEXICO ORGANIC CHIAPAS SHG EP**

Notes: CHOCOLATE, CITRUS, CREAM, LIME

### **ORIGIN INFORMATION**

Grower	Small scale coffee producers across Chiapas
Variety	Bourbon, Catuai, Catimor, Caturra, Pacamara, and Typica
Region	Chiapas, Mexico
Harvest	October - March
Altitude	1,100 – 1,800 meters
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Organic

### **BACKGROUND DETAILS**

Sourced from small scale coffee producers from the southern state of Chiapas, Mexico, where there are mountain ranges that provide higher altitudes and ideal climates for cultivating coffee.

Each producer cultivates coffee with organic practices on farms that average just a few acres in size, small enough to process their own coffee with their own micro-mill. During the harvest, each producer follows a strict protocol that starts with selective picking with focus on fully ripened cherries. The cherries are washed and floated to remove damaged and less dense coffee, and then macerated in airtight containers for up to 48 hours. The selected cherries are then depulped, fermented, washed and gently dried and stored until it is time to prepare the coffee for export.