

**Region**Motozintla, Sierra Mariscal, Chiapas

**Altitude** 1,100 - 1,350 masl.

**Variety**Bourbon, Caturra, Catimor, Typica

Harvest Period
Dec - Mar

Processing Washed

## MEXICO WASHED ARABICA SHG EP ORGANIC LAS HORTENSIAS

Coffee was first introduced to Mexico in the late 1700s. Today, the country grows the crop across 16 states, although most production is concentrated in the south. Chiapas, Oaxaca, and Veracruz are the major coffee regions, in which a diverse variety of premium coffees is produced, ranging from lighter-bodied, delicate qualities to sweeter coffees with caramel or chocolate notes. These unique flavors are created by many different micro-climates with varied rainfall patterns and rich soils that exist across the country. Furthermore, Mexico is also one of the world's largest exporters of organic coffees.

Chiapas dominates coffee production in Mexico, at 40% of the country's total yield. Coffee here is grown between 1,300 and 1,700 masl and benefits from the range of altitude, micro-climates, and rich volcanic soils. Typically, you can find a balanced flavor profile, characterized by notes of chocolate, caramel, and citrus.

Through Las Hortensias, an L + B brand, we wish to portray the potential of organic coffees from Mexico. This washed selection comes from Motozintla, the capital city of Sierra Mariscal in Chiapas, nestled right on the Guatemalan border.

We are happy to offer you this fine cup and invite you to discover it too!





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