



### Region

Union Juarez, Chiapas

### Producer

Muxbal Estate

### Altitude

1,500 masl

### Harvest Period

Nov -March

### Processing

Natural

# MEXICO NATURAL ARABICA MUXBAL ESTATE SHG EP

citric • smooth • molasses • cherries • mango • tropical

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Mexico produces a diverse variety of premium coffees, ranging from lighter-bodied, delicate qualities to sweeter coffees with caramel or chocolate notes. These unique flavors are created by many different microclimates with varied rainfall patterns and rich soils that exist across the country. Most of its coffee production is shade-grown Arabica, with Robusta making up only around 4% of the country's total crop. Coffee is generally grown in 3 main coffee regions: Chiapas, Oaxaca, and Veracruz.

This coffee comes from the Union region of Chiapas and was produced by Muxbal Estate, a family farm located right at the border with Guatemala. The Sierra Madre mountain range goes through it and provides rich volcanic soils and high altitudes, ideal for coffee production. The farm has around 230 hectares of land, half of which is planted with coffee. The other half is a protected ecological reserve full of rainforest, flora, and fauna.

The farm is managed by Maeggi Rodriguez and her family, who have a big focus on protecting their natural surroundings and managing the farm implementing respectful environmental practices. Shade-grown and naturally processed, this coffee features a citric and smooth cup boasting tropical flavors of mango, cherries, and molasses.

MEXICO



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LIST + BEISLER

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