



MEXICO WASHED ARABICA SHG EP BELLAVISTA

citric • smooth • chocolate • hazelnut • green apple

Region

Frontera Comalapa, Chiapas

Altitude

1,600 - 1,850 masl

Variety

Caturra, Catuai, Bourbon

Harvest Period

Feb - April

Processing

Washed

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.

This washed and shade-grown lot comes from Chiapas, specifically from Frontera Comalapa. The region lies right in the Sierra Madre, bordering Huehuetenango and sharing some of its microclimates. It was produced by a group of smallholder farmers located there, mostly in Bellavista municipality. These producers grow their coffee under the shade of native trees and implement sustainable practices in every step of production. They harvest and process their coffee with handcrafted methods, all the way from depulping, fermenting in wooden tanks, and sun drying the coffee in patios.

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