

MEXICO



MEXICAN
single origin

Mexico isn't widely known for its specialty coffee market, but it's actually the world's 12th largest producer and inventor of my favourite Decaf, Mountain water-washed Decaf.

The Spanish brought coffee seedlings to Mexico in the late 1700s, and thanks to organic farming methods, it's now responsible for 60% of the world's organic coffee.

Like many countries, Mexico brings farmers together through cooperative systems ensuring they receive fair pricing and reduced crop-loss.

The flavours of the specialty coffees in Mexico can have a light fruitiness and gentle, earthy spice flavours that rival those of Guatemala.

RYD JEAVONS

Chief Espresso Officer

Region: Mexican Grupo Terruno Nayarita, 100% Organic

ABOUT THE FARM/ESTATE

These beans are from a cooperative group of coffee farmers who all work together to produce consistently high-quality coffee using environmentally friendly practices. Located near an extinct volcano called Cerro San Juan as well as surrounding tropical plains, the soil, altitude and small population creates the perfect space for coffee growth.

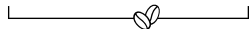
TASTING NOTES

Chocolate aroma, berries & tropical fruit with a long cocoa finish.

Acidity

Tangy citrus.

Body



Silky.



FRESH
COFFEE BEANS
DELIVERED

☆ **QUALITY SCORE**
86

☛ **VARIETIES**
Caturra, Typica

⚡ **ALTITUDE**
1500-2000 MASL

☼ **PROCESS**
Natural

JOIN THE CONVERSATION

📘 /coffeebeansdelivered

📷 @coffeebeansdelivered

🌐 coffeebeansdelivered.com.au