



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Mexico Chiapas Jade



Our Mexico Chiapas Turquesa is a very versatile coffee that can be blended, roasted light or dark and roasts up nice and BIG! Chiapas as whole is well suited to produce an almost Guatemala-like coffee, that is to say medium in body, medium in acidity (although not as much as the Guatemalan Huehuetenango), and with light hints of an oak-like woodiness and some spice. This lot of Mexico Chiapas Turquesa is shade grown and a HG (High Grown) grade offering from the southern mountains of Chiapas, outside Soconusco. The growers of the Mexico Chiapas Turquesa produce a variety of Bourbon, Caturra and Catuai varieties and transport their parchment to the wet mill in Tapachula. Chiapas coffee is a fantastic all-purpose addition to any menu—over the years it has been one of specialty coffee industry's best kept secrets! Chiapas is the southernmost region in

Mexico, sharing a border with Guatemala to the west, and Oaxaca to the east. Mexico as a whole is the world's 8th largest producer of coffee, with the majority of production occurring in Chiapas and Oaxaca. The mountainous highlands of Chiapas provide an ideal climate in terms of temperature and humidity for arabica cultivation; it's also home to some breathtaking vistas and numerous ancient Mayan archeological sites. The United States is the main buyer of Mexican coffee, consuming nearly 80% of the green produced here. Mexico has been producing coffee ever since it was first introduced to the Veracruz region from Cuba in 1790.

Cupping Notes: Medium body, medium acidity, hints of woodiness and spice, chocolate finish.



Producer:	Exporter de Café California
Region:	Soconusco
Variety:	Bourbon, Caturra, Catuai
Processing:	Washed
Altitude:	2,700 – 4,800 ft
Coffee Grading:	SHG
Harvest:	November — January

Vournas Coffee Trading, Inc. 805-379-5252 www.vournascoffee.com