

SOLSTICIO COFFEE MEXICO 2025. GREEN COFFEE OFFERS.

Last update: 01-Jul-25

Code	Name of product	Producer	Farm name	Community	Municipality	State	Altitude (m.a.s.l.)	Varieties	Process	Bags available (69 kg each)	Price FOB Veracruz (USD/lb)	Profile notes	SCA score	Comments:
SL-02	Los Carriles 1	Familia Cortés Castillo	Los Carriles	Tlapala	Totutla	Veracruz	1050	Bourbón Rosado, Oro Azteca, Oro Azteca, Anacafé-14, Geisha, Bourbon Rosado.	Semi-lavado Semi-washed	9	\$ 5.84	Notes of milk chocolate, caramel and citrus. Balanced and clean cup. Moderate acidity. Sweet and pleasant aftertaste.	85+	
SL-03	Mezcla Veracruz 1	Varios	Varias	Varias	Teocelo	Veracruz	1000-1300	Varias arabicas.	Lavado Washed	1.5	\$ 4.99	Clean and balanced cup, chocolate notes, sweetness of panela/brown sugar, pleasant aftertaste and good body.	82+	Se está agotando. Para posibilidad de mayor volumen: consultáanos llámanos!
SL-04	Mezcla Veracruz 2	Varios	Varias	Varias	Tlaltetela	Veracruz	1000-1300	Varias arabicas.	Lavado Washed	50	\$ 4.74	Clean and balanced cup, chocolate notes, sweetness of panela/brown sugar, pleasant aftertaste and good body.	82+	Pedido mínimo de 15 sacos de 69 kg.
SL-05	Marsellesa Chirimoyo San Pablo	Héctor Hernández Andrade	El Chirimoyo San Pablo	San Pablo	Coacoatzintla	Veracruz	1300	Marsellesa.	Lavado Washed	26	\$ 8.38	Flavor notes of chamomile, lime, red currants. Very juicy and appetizing. Silky and balanced body. Elegant aftertaste.	85+	
SL-07	Región Huatusco	Varios	Varias	Varias	Huatusco	Veracruz	1200	Varias arabicas.	Lavado Washed	150	\$ 4.99	Clean and balanced cup, chocolate notes, sweetness of panela/brown sugar, pleasant aftertaste and good body.	82+	
SL-08	Gesha Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	Natural	2	\$ 11.61	Floral: Orange blossoms, lemongrass, lavender. Fruity: Yellow lemon, berries, lime, strawberry. Sweets of caramel, candy, cotton candy, merengue. Bright citric acidity.	88+	
SL-11	Corahe 1 (NH-08)	Marco Cordoba	Corahe	Santa Rita	Totutla	Veracruz	1200	Sarchimor, Colombia.	Natural	9	\$ 8.38	Strawberry, red fruit, caramelo ("dulce de leche"), citrus, panela, honey, coffee cherry pulp, pineapple, cinnamon, orange, raspberry, strawberry yogurt, roasted banana and cacao.	86+	
SL-12	Marsellesa Chirimoyo Coacoatzintla	Héctor Hernández Andrade	El Chirimoyo Coacoatzintla	Coacoatzintla	Coacoatzintla	Veracruz	1460	Marsellesa.	Lavado	6	\$ 8.38	Flavor notes of chamomile, lime, red currants. Very juicy and appetizing. Silky and balanced body. Elegant aftertaste.	85+	
SL-13	Catimor Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Catimor.	Lavado	7	\$ 8.38	Ripe tropical fruits, sugar cane and subtle floral notes. Mango, orange, red apple and a touch of toast. Light, silky body. Long, sweet aftertaste.	84+	
SL-14	Los Carriles 2 Natural	Familia Cortés Castillo	Los Carriles	Tlapala	Totutla	Veracruz	1050	Bourbón Rosado, Oro Azteca.	Natural	2	\$ 11.61	Soon...	86+	
SL-15	Robusta Veracruz	Diego Porras	Soi Nocturno	Isla Grande	Teocelo	Veracruz	1050	Robusta - ROMEX.	Natural	1.5	\$ 5.06	Solid, extra clean and ready to blend fine Robusta. Nice fruity taste. Complete and dense body.	N.A.	
SL-19	Gesha y Bourbon rosado - Metlapilli	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1350	Gesha y Bourbon rosado.	Semi-lavado Semi-washed	0.4	\$ 8.26	"Dulce de leche" (milk caramel), candies, flowers, corn bread, honey and peach.	86+	Fermentación en pulpa por 48 horas (sin agua), despulpado y devanado. Inmediatamente después puesto sobre zarandas a secar al sol por aproximadamente dos semanas.
SL-20	Geisha Metlapilli	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1400	Gesha.	Semi-lavado Semi-washed Doble fermentación	2	\$ 8.26	Soon...	87+	New offer!
SL-21	Gesha NATURAL Experimental Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	NATURAL Experimental	0.5	\$ 11.61	Complejo. Piña, violetas, rosa, miel, malta. Fragancia: Fresa, frambuesa, caramelos, chocolate. Aroma: Mantequilla, durazno, miel. Sabor: Caramelos, durazno, mantequilla, miel, flor de azahar, naranja. Residual: Naranja, caramelos.	88+	New offer!
SL-22	Gesha HONEY Experimental Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	HONEY Experimental	0.8	\$ 11.61	Gran complejidad. Citrico, floral (jazmín, rosas, violetas). Jugoso. Fragancia: Fresa, piña, caramelos. Aroma: Frutos rojos (dulce), especiado. Sabor: Zarzamora, frambuesa, piloncillo, chocolates, frutos secos, especias. Residual: Chocolate, frutos secos.	88+	New offer!
SL-23	Variedad SL28 Metlapilli 1	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1350	SL28.	Semi-lavado Semi-washed Doble fermentación	3	\$ 8.26	Red fruit, honey, flowers, panela (brown sugar), orange, apple.	87+	Fermentación en cereza por 48 horas, despulpado, devanado y puesto otra vez a fermentar por 24 horas en almendra y en su propio jugo (se dejó el mosto que se produjo en la fermentación anterior). Una vez transcurridas las 24 horas se puso en zarandas para secar bajo sol por 14 días, aproximadamente.
SL-24	Variedad SL28 Metlapilli 2	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1350	SL28.	Semi-lavado Semi-washed Doble fermentación	3	\$ 8.26	Soon...	87+	New offer!
SL-25	Robusta Chiapas	Soconusco Cooperative	Varias	Varias	Huatusco	Chiapas	700-1100	Robusta - ROMEX and others.	Natural	0.9	\$ 4.04	Solid, clean cup and ready to blend Robusta. Complete and dense body. Organic certified (label added if needed). Produced by small farmer's cooperative.	N.A.	

Notes:

- Order lot is 275 bags of 69 kg each: 18,9 tons per container (FCL).
- Small orders available upon consolidation availability (LCL), next depatures: July 2025 to New Jersey, USA.
- Prices and availability subject to change prior of signing contracts. Please confirm before ordering.

For volume commercial coffees:

- 2025: Sold out. Pre-orders open for next crop 2026 (Please contact us to understand your needs in terms of quality and prices).
- Standards: Mexico PW, EXPW, HG, SHG European Preparation. Conventional or certified coffees (Organic and/or Fairtrade). Arabica or Robusta (Natural).
- For Robusta and lowlands, new harvest usually available for shipping in December each year and finish in March or April to deliver in May or June. Contract is needed to reserve coffee year round.
- Terms of payment must be discussed for contracting. Usually for new businesses, first shipments require advance payment and/or bank letter of credit.
- Regular businesses could be CAD (Cash Against Documents).

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