

SOLSTICIO COFFEE MEXICO 2025. GREEN COFFEE OFFERS.

Last update: 18-oct-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
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	4.3	\$ 5.41	Notes of milk chocolate, caramel and citrus. Balanced and clean cup. Moderate acidity. Sweet and pleasant aftertaste.	85+
SL-04	Mezcla Veracruz 2	Varios	Varías	Varías	Tlaltetela	Veracruz	1000-1300	Varías arabicas.	Lavado Washed	30	\$ 4.84	Clean and balanced cup, chocolate notes, sweetness of panela/brown sugar, pleasant aftertaste and good body.	82+
SL-05	Marsellesa Chirimoyo San Pablo	Héctor Hernández Andrade	El Chirimoyo San Pablo	San Pablo	Coacoatzintla	Veracruz	1300	Marsellesa.	Lavado Washed	20	\$ 8.56	Flavor notes of chamomile, lime, red currants. Very juicy and appetizing. Silky and balanced body. Elegant aftertaste.	85+
SL-08	Gesha Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	Natural	2	\$ 11.85	Floral: Orange blossoms, lemongrass, lavender. Fruity: Yellow lemon, berries, lime, strawberry. Sweets of caramel, candy, cotton candy, merengue. Bright citric acidity.	88+
SL-12	Marsellesa Chirimoyo Coacoatzintla	Héctor Hernández Andrade	El Chirimoyo Coacoatzintla	Coacoatzintla	Coacoatzintla	Veracruz	1460	Marsellesa.	Lavado	3	\$ 8.56	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	5	\$ 8.56	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-15	Sol Nocturno 2 Fine Robusta Veracruz	Diego Porras	Sol Nocturno	Isla Grande	Teocelo	Veracruz	1050	Robusta - ROMEX.	Natural	1.5	\$ 5.16	Solid, extra clean and ready to blend fine Robusta. Nice fruity taste. Complete and dense body.	N.A.
SL-20	Geisha Metlapilli	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1400	Gesha.	Semi-lavado Semi-washed Doble fermentación	0.7	\$ 8.26	Nueces, lima, miel, manzana, dulce de leche, melocotón, maracuyá, frutos rojos, flores.	88+
SL-22	Gesha HONEY Experimental Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	HONEY Experimental	0.7	\$ 11.85	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+
SL-23	Variedad SL28 Metlapilli 1	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1350	SL28.	Semi-lavado Semi-washed Doble fermentación	1.6	\$ 8.26	Fruta roja, miel, flores, panela, naranja, manzana.	87+
SL-24	Variedad SL28 Metlapilli 2	Andrés Acosta	Metlapilli	La Pitaya	Coatepec	Veracruz	1350	SL28.	Semi-lavado Semi-washed fermentación 48 horas.	1.6	\$ 8.26	Frutas, caramelos, uva, dulce de leche, mantequilla, durazno, zarzamora, cacao dulce.	87+
SL-25	Robusta Chiapas	Soconusco Cooperative	Varías	Varías	Huatusco	Chiapas	700-1100	Robusta - ROMEX and others.	Natural	0.9	\$ 4.12	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.
SL-26	Gesha HONEY PANELA Chirimoyo	Héctor Hernández Andrade	El Chirimoyo	Coacoatzintla	Coacoatzintla	Veracruz	1460	Gesha.	HONEY Experimental	#¡VALOR!	\$ 11.85		88+

Notes:

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

For volume commercial coffees:

- Pre-orders open for 2026 crop (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).


cafe@solsticioterra.com
www.solsticioterra.com

WhatsApp: +52 228 851 1367