

MEXICO CHIAPAS HG EP AGUILA (EAGLE)

REGION: Chiapas

ALTITUDE: 900 – 1,100 m – Organic, without pesticides

VARIETIES: Bourbon, Caturra, Catuai, Typica

PROCESSING: Washed and patio dried

Q-GRADE: 84 Points

CUP: Vibrant Acidity, Medium body

FLAVOR: Chocolate, Citrus, Lemon

ABOUT YOUR COFFEE

Coffee in Mexico

Mexican coffees are extremely popular due to their subtle flavors and range of body. Coffee is primarily grown in the southern-most state of Chiapas, where tropical conditions, higher altitudes, and volcanic soils create ideal growing conditions. Coffee was originally introduced to the Veracruz region of the Caribbean, but nowadays most coffee is produced in the Chiapas region. However, there continues to be a long-standing debate on whether Chiapas or Veracruz has the best coffees. Typically, good Mexican coffee will be light bodied with mild acidity. Aguila means “eagle” in Spanish and Chiapas Eagle coffee is considered to be of the highest quality. Your beans have literally been hand sorted by the families that own and operate the coffee farms.

Mexico HG EP Chiapas Organic

This organic coffee hails from the Chiapas region of southern Mexico, and is grown without pesticides, at altitude and comes from several community farms in the region. Most of the area’s coffee producers are smaller farms and owned by families of indigenous descent. The beans are European Prepared (EP) to ensure minimal defects and are wet processed, meaning the skin / pulp of the cherry is removed from the beans after harvesting. This coffee is well balanced, has good delivery, a smooth body and sweet acidity. At darker roasts, the chocolate and nuttiness are more apparent, while medium roasts bring out more of the citrus and lemon notes and are more acidic. Those with good pallets can taste notes of peanut.

Roasting Notes

Your beans have been roasted in 5-pound batches. They have been roasted to a darker roast resulting in a shiny oily sheen on the exterior. My technique allows me to produce a darker bean without the bitterness. I hope you enjoy them and if you should have any further questions, suggestions or comments, please feel free to contact me.

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