



## MEXICO

**Stock:** Out of stock | **Categories:** [Mexico](#) |

### ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	Org SHG EP - Grainpro
<b>Farm/Cooperative</b>	Casa Comun & FESICH (El Federacion de Sociedades Cooperativas Indigenas y Ecologicas de Chiapas, F.C. de R.L.)
<b>Location</b>	Dupuy Jacksonville
<b>Contract</b>	P116121/1
<b>Altitude</b>	500 - 1,900 M
<b>Processing</b>	Washed
<b>Varietals</b>	Typica, Marsellesa, Costa Rica 95, Catimor, Sarchimor, Bourbon
<b>Harvest</b>	October - April
<b>Cupping Notes</b>	Medium Acidity and Body, Dark Chocolate, Brown Spice, Roasted Nut
<b>Region</b>	Chiapas
<b>Record Id</b>	337289.0

Casa Comun was founded in 2015 and represents over 3,000 smallholder producers located in the Comalapa region of the Chiapas state. Combined, there is about 5,550 hectares of growing area. FESICH was founded in 2016 represented by over 1,500 producers located in the Jaltenango region of the Chiapas state. Both regions are in the Southern most part in Mexico, bordering Guatemala. The cup profile is unique and complex due to the diversity of the landscape and elevations.

SHG (Strictly High Grown), accounts for beans that are cultivated at altitudes of 1,300 M and above.

# ICT COFFEE

This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.