

# MEXICO

## MWP ORGANIC



WE'VE GOT  
YOUR BATCH

**GRADE:** HG EP

**REGION:** Sierra Mountains

**PROCESSING:** Washed, Sun-Dried

**ALTITUDE:** 900 to 1,100 M above sea level

**VARIETAL:** Bourbon, Caturra, Typica and Catuai

**CERTIFICATIONS:** Organic

**HARVEST MONTHS:** December to April

The Mountain Water Process (MWP) is a method of indirect decaffeination. The process begins with a chemical analysis to determine optimal conditions, and then the beans are steamed and prepared for extraction. The extraction process uses a water-based saturated solution that removes the caffeine while keeping the coffee's flavor compounds in place.

**CUPPING NOTES:** Dark Chocolate, Sweet, with Soft Nutty Notes, with a Medium, Balanced Acidity and a Medium Body.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

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