

Sweeter Things Mexico Small Holder

**BLUEBERRY, TROPICAL,
RAISIN AND SPICED RUM**

Papercup

Coffee Info

This lot from Mexico, the third one we have ever brought in, come courtesy of 7 farmers of the Zilli family and the Sampieri brothers. Grown in the mountains around the town of Huatusco de Chicuellar, subject to more rainfall than usual and colder nights than is normal for coffee growing, the Zilli family, Gerardo Sampieri and his brother have all had to adapt to the unique conditions in order to produce a crop that stands out.

Working together and with the on the ground team from Covoya, they have successfully managed to introduce procedures where they can ferment the natural process coffees with a hand picked starter yeast. This helps to control the fermentation, especially in the cooler climate and extended fermentation and drying periods during process, and prevents spoilage flavours from appearing in the final coffees.

Utilising these techniques has allowed the coffee to display a much cleaner cup profile while maintaining all of its character and inherent complexity, ultimately improving the score of the coffee in the cup by up to 3 points on the SCA scale. A huge feat which allows the coffee not only to be enjoyed more and gives us a clearer expression of the coffee flavours, but also allows them to command a better price for the coffee compared to before as well.

We have designed a profile to be used over both espresso methods and all filter methods and have focussed on bringing out the clarity and sweetness that the coffee can give. It is flexible enough to brew and enhance the fruit flavours at the front or run a longer profile and concentrate the boozy deeper flavours as well.

Tasting Notes

**Flavour: Blueberry, tropical,
raisin and spiced rum**

Acidity: Medium

Sweetness: Fruit

Aftertaste: Funky, lasting

Roast Level: Medium to Light

Region: Huatusco, Veracruz

**Varietal: Colombia, Costa Rica,
Marsellesa**

Altitude: 11-11450masl

Process: Innovation Natural