



CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
 No. 3
 - MEXICO -

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
 No. 3
 - MEXICO -
green apple | honey | pinot gris

PRODUCERS *Community Lot*
 ///
 REGION *Huatusco, Veracruz*
 ///
 VARIETAL *Typica*
 ///
 PROCESS *Washed*
 ///
 ELEVATION *1550 meters*
 ///

The Cup of Excellence is the most prestigious competition for coffee producers. Thousands of samples are submitted and passed through multiple rounds of judging before an international jury of at least a dozen well-trained and vetted cuppers evaluate the final rounds. The international jury narrows the selections down to a final round of twenty for a live international auction. The level of scrutiny within this competition is unmatched as coffees within the top ten have been tasted at least 120 times before scores are released. Auctioning these winning lots generates substantially increased premiums paid for the coffees, with the bulk of that going directly to the producers. Placing in the final round of the COE can be a life-changing event for a coffee producer.

This year is the first time Spyhouse has entered the international auction and were able to claim two of our favorite selections from the final round. This lot is assembled by a community of producers in Huatusco, Veracruz. Their washed-process typica variety lot reminds us of green apple, honey, and pinot gris.

SPYHOUSE
 COFFEE ROASTERS

By cultivating relationships with those that share our passion and vision, Spyhouse is able to source, roast and serve exceptional coffees. *Passionate people make great coffee.*

— RETAIL DISPLAY —

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
No. 3
— MEXICO —

green apple / honey / pinot gris

The Cup of Excellence is the most prestigious competition for coffee producers. Thousands of samples are submitted and passed through multiple rounds of judging before an international jury of at least a dozen well-trained and vetted cuppers evaluate the final rounds. The international jury narrows the selections down to a final round of twenty for a live international auction. The level of scrutiny within this competition is unmatched as coffees within the top ten have been tasted at least 120 times before scores are released. Auctioning these winning lots generates substantially increased premiums paid for the coffees, with the bulk of that going directly to the producers. Placing in the final round of the COE can be a life-changing event for a coffee producer.

This year is the first time Spyhouse has entered the international auction and were able to claim two of our favorite selections from the final round. This lot is assembled by a community of producers in Huatusco, Veracruz. Their washed-process typica variety lot reminds us of green apple, honey, and pinot gris.

SPYHOUSE
COFFEE ROASTERS

— HOPPER CARDS —

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
No. 3
— MEXICO —

green apple / honey / pinot gris

PRODUCERS Community Lot
REGION Huatusco, Veracruz
VARIETAL Typica
PROCESS Washed
ELEVATION 1550 meters

SPYHOUSE
COFFEE ROASTERS

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
No. 3
— MEXICO —

green apple / honey / pinot gris

PRODUCERS Community Lot
REGION Huatusco, Veracruz
VARIETAL Typica
PROCESS Washed
ELEVATION 1550 meters

SPYHOUSE
COFFEE ROASTERS

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
No. 3
— MEXICO —

green apple / honey / pinot gris

PRODUCERS Community Lot
REGION Huatusco, Veracruz
VARIETAL Typica
PROCESS Washed
ELEVATION 1550 meters

SPYHOUSE
COFFEE ROASTERS

CUP OF EXCELLENCE
MUNICIPIO HUATUSCO
No. 3
— MEXICO —

green apple / honey / pinot gris

PRODUCERS Community Lot
REGION Huatusco, Veracruz
VARIETAL Typica
PROCESS Washed
ELEVATION 1550 meters

SPYHOUSE
COFFEE ROASTERS