



. WASHED .

# Alejandro Martinez

. MEXICO .

ANACAFE 14

FINCA SAN JOSE

## SWEET & COMPLEX

Cola  
Tamarind  
& Apple Pie

SILVERBIRDCOFFEE.COM



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Cola  
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## FARM NAME

Finca San Jose

## REGION

Veracruz, Coatepec

## PROCESS

Washed

## VARIETY

Anacafe 14

Alejandro Martinez's coffee is full of complex flavors, balancing a vibrant acidity with a savory sweetness showcasing notes of spice and stewed fruit. We're seeing stewed fruit notes that remind us of tamarind and baked apple. These are supported by a molasses like sweetness with savory and spicy overtones that calls to mind a range of dark sodas. This coffee has a complexity that draws you in for another sip.

This coffee is a single variety lot from Alejandro Martinez's Finca San Jose. While he grows multiple varieties across his 250-hectare farm, this selection is an isolated harvest of Anacafe 14. This variety was a naturally occurring cross between a Catimor and Pacamara; discovered in Guatemala. Being a Pacamara hybrid, this coffee has a large seed with relatively low density. These can be a challenge to roast effectively, but with the right approach we find them to be full of delicate aromas and complex flavors.

Alejandro has careful harvesting and processing practices at San Jose. Once picked and sorted for ripeness, the coffee is fermented in the cherry overnight for about 18 hours. It is depulped the following day and allowed to slowly dry for 32 days on his rooftop drying structure.

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INPUT: \_\_\_\_\_

OUTPUT: \_\_\_\_\_

TIME: \_\_\_\_\_

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NOTES: \_\_\_\_\_