



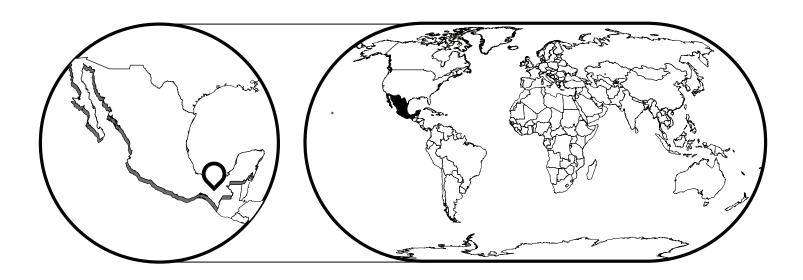


CONNECT

The Mexico San Fernando comes to us from the Union de Ejidos y Comunidades San Fernando Cooperative, in Chiapas Mexico. Started in 1984 with 17 members, the San Fernando Cooperative focuses on improving quality as well as the livelihood of the producers. Since its inception, it has grown to nearly 1,400 members, most of whom are small holding producers with 4 or less hectares of land. Individually, it would be incredibly difficult for these producers to distribute the smaller amounts of coffee they grow on their own, but as members of the coop they are able to easily distribute their coffee, as well as access resources to improve the quality.

EXPERIENCE

This delicious coffee hits you with subtle kiwi up front, before evolving into the sugary sweetness of dried fig, and molasses. As brewed coffee or espresso, this coffee has a velvety mouthfeel and full body. Delicate acidity coupled with heightened sweetness balancing fruit and caramelized sugar make the Mexico San Fernando an excellent option for anyone starting to explore lighter single origin coffees.





Chiapas sits in the far south of Mexico, bordering Guatemala. For this reason, you get terroir similarities between Chiapas in Mexico and Huehuetenango in Guatemala. Chiapas has been one of the emerging regions focusing on quality in Mexico in recent years, and we look forward to continuing to see better and better coffees out of Chiapas.



Washed Coffees in Mexico are first de-pulped to remove the fruit from the seed. Mucilage remains on the seed and a fermentation process is used next to remove the mucilage. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on cement patios.

NOTES: