

**GIVETTE  
PEREZ**

**RASPBERRY • GRAPE JUICE • ALMOND JOY**

Light  Dark

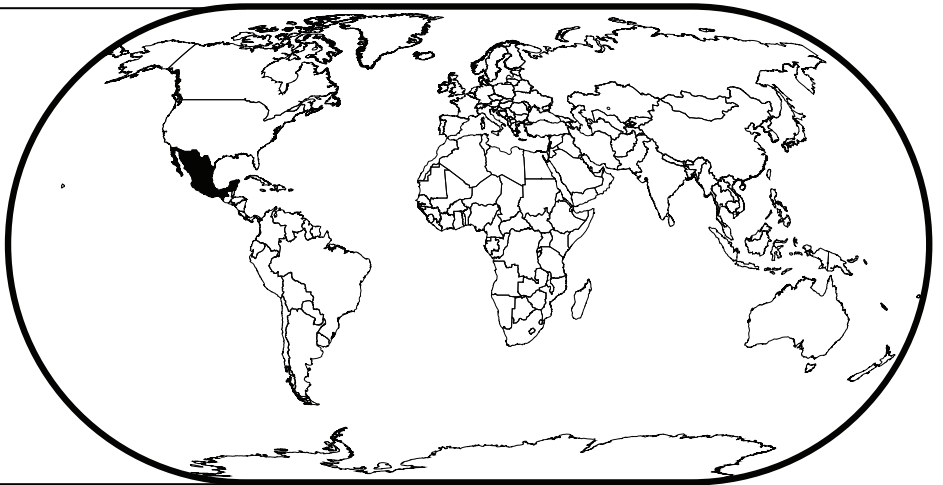
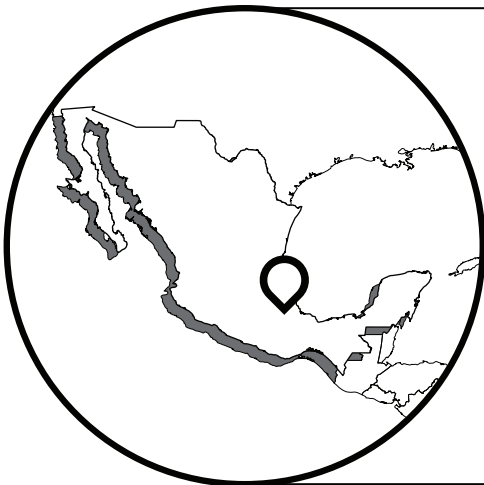
ORIGIN // MEXICO  
 REGION // VERACRUZ  
 PRODUCER // GIVETTE PEREZ  
 VARIETY // MARSELLESA  
 ELEVATION // 1,250 M.A.S.L.  
 PROCESS // NATURAL

**CONNECT**

The Mexico Givette Perez comes to us from a new sourcing partner located in Veracruz, Mexico, APG Coffee. APG Coffee was founded more than 30 years ago by Antonio Perez Galvan, and is now run by his great grandchildren, Givette Perez, and her brother Ernesto. They have been shaking things up a bit, creating strategies for lot separation to help bring forward more specialty lots. The lot they've given us is a bit of a family affair. The 50 acre farm it comes from is called Finca Fatima, located in Coatepec, Veracruz, and is owned and operated by Ernesto and Givette's grandmother, Genoveva Perez Redondo. It's no secret that the coffee produced here is incredible quality, having placed 10th in the 2019 Cup of Excellence competition. We are thrilled to be able to share a coffee that comes from such a long history of coffee cultivation and innovation.

**EXPERIENCE**

Crisp and clean with a silky smooth finish. The Givette Perez is one of the cleanest natural processed coffees we've had. Starting off with the delicate sweetness of raspberry, before developing into the bright vibrance of grape juice, and finally finishing with the creamy mouthfeel of Almond Joy. This coffee is a delightful combination of candy sweetness and velvety body.



**REGION:  
VERACRUZ**

Mexico is a unique coffee-producing origin in part because of the idiosyncrasies each subregion operates under, and the Veracruz region is no exception. In Veracruz, producers are selling their coffee in cherry form to mills to be processed. This is similar to the systems found in Kenya and Ethiopia, but not as common in most of Latin America.

Veracruz is also distinctive because it produces some of the highest-latitude coffee in the world. The northern edge of the tropics has excellent coffee-producing conditions as well as lower temperatures with wetter conditions, which slows down the ripening of cherries and concentrates the flavors much the same way high-elevation grown coffee does. This results in coffee with an array of amazing flavors ranging from citrus to stone fruit, and berries.

**PROCESSING  
METHOD:  
NATURAL**

This coffee was processed by the APG dry mill, recognized for its attention to detail, and for milling the 2022 Cup of Excellence winning lots. Here, the natural processed coffees are first meticulously sorted to remove all underripe and damaged coffee cherries before slowly drying on raised beds. In this process the dried coffee is stored in Grainpro cocoons until it is time to be milled.

**NOTES:**