

# MEXICO

## GRUPO SIEMBRA ABUNDANTE, SHG EP, 8 DEFECTS, MARSELLESA, COSTA RICA 95, TYPICA AND CATURRA

Chiapas is Mexico's largest and oldest coffee-growing region. Flanked by the Atlantic and Pacific Oceans, the Sierra Madre Chiapas mountain range creates diverse microclimates ideal for coffee cultivation. Founded in 2019, the group unites 585 smallholders (310 men and 275 women) mainly from the Tzeltal ethnic group in Yajalon. They specialize in high-quality organic coffee, prioritizing sustainability by preserving natural resources and eliminating agrochemicals for environmentally responsible production. To preserve coffee quality after decaffeination, we use the water decaf process. First, steam loosens the silver skins, which are then removed with air. Next, water extracts caffeine and other soluble compounds from the raw beans. Activated charcoal filters out the caffeine, and the decaffeinated solution is reintroduced to the beans. A final drying step restores their original moisture content.

### CUP PROFILE

dark caramel | mandarin | nougat | roasted almond

Acidity	7	<div></div>
Body	6	<div></div>
Flavour	7	<div></div>

### CUP PROFILE ESPRESSO

kumquat | bergamot | dark caramel

Acidity	7	<div></div>
Body	7	<div></div>
Flavour	7	<div></div>



## REGIONALS

### QUALITY

**Country** Mexico  
**Region** Yajalon, Chiapas  
**Cooperative** Siembra Abundante  
**Ref. No.** P11026  
**Coffee Type** Arabica  
**Quality** SHG EP 8 defects  
**Crop** 2022/23  
**Harvest Time** January - April  
**Harvest Method** Picking  
**Altitude** 1225 m  
**Variety** Marsellesa, Costa Rica 95, Typica & Caturra  
**Certification** Organic  
**Processing** Washed  
**Soil Type** Volcanic soil  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 10,70%  
**Odor** clean  
**Color** greenish  
**Defects** 0-8 Defects  
**Screen Size** 16

### CUPPING SCORE

83,50 (TSP Q-Arabica Grader)