

# MEXICO

## GRUPO SIEMBRA ABUNDANTE, WATER DECAF, SHG EP, 8 DEFECTS, MARSELLESA, COSTA RICA 95, TYPICA & CATURRA

Chiapas is Mexico's largest and oldest coffee-growing region. The Sierra Madre Chiapas mountain range creates microclimates ideal for coffee cultivation. Founded in 2019, the group unites 585 smallholders 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. This water decaffeination process is organic certified.

### CUP PROFILE

brown spice | caramel | malty | roasted nuts

Acidity	5	████████
Body	5	████████
Flavour	6	██████████

### CUP PROFILE ESPRESSO

marzipan | honey | citrus fruit

Acidity	5	████████
Body	5	████████
Flavour	6	██████████



## REGIONALS

### QUALITY

**Country** Mexico  
**Region** Yajalon, Chiapas  
**Cooperative** Siembra Abundante  
**Ref. No.** P11506  
**Coffee Type** Arabica  
**Quality** SHG EP 8 defects  
**Crop** 2024/25  
**Harvest Time** January - April  
**Harvest Method** Picking  
**Altitude** 1225 m  
**Variety** Marsellesa, Costa Rica 95, Typica & Caturra  
**Certification** Organic  
**Processing** Decaf (water) / Washed  
**Soil Type** Volcanic soil  
**Packaging Type** 60,00 KG/Bag Jute Bag

### GREEN GRADING

**Moisture** 11,00%  
**Odor** clean  
**Color** blue-grey  
**Defects** 0-8 Defects  
**Screen Size** 16+

### CUPPING SCORE

82,00 (TSP Q-Arabica Grader)