

COUNTERROAST

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Decaf MWP Mexico HG

The Decaf MWP Mexico HG is a traceable single estate coffee from the Finca La Laja farm close to the village of Huatusco in the state of Veracruz. La Laja is owned by Hermilo Sampieri. For three generations, the Sampieri family has produced coffee on approx. 500 ha of La Laja farm at 1,100masl utilizing an average temperature from 15-22 Grad Celsius, fertile soil and a tropical climate with annual rainfall of 2000 ml. Today, the farm is certified for its sustainable production with RFA and 4C. The name "La Laja" is derived from the name of a stone common in the region of Huatusco, Veracruz.

The harvest can go from October/November up through April. Using water from the glaciers of the highest mountain in Mexico, a method called Mountain Water Process, the Mexico HG is immersed to extract caffeine. This method allows the green beans to maintain their flavour, as the water passes through a filter that removes the caffeine from the water, so that the water can be re-used with just the bean profiles it originated with. This method is done by DESCAMEX (Descafeinadores Mexicanos).

Cupping Notes

Nice spicy, chocolate, sweet and lemon flavours with a bright acidity and clean aftertaste.

Profile

Region	Huatusco, Veracruz
Growing Altitude	1100 m.a.s.l.
Arabica Variety	Caturra, Cirollo, Borbon
Harvest Period	October/November - April
Milling Process	Washed



SELECTED • ROASTED • BLENDED