

MEXICO: SELECCIÓN LA CONCORDIA

Fully Washed (GrainPro)

Chocolate, ripe fruits, citrus



THE CUP

Body



Acidity



SCA Score



Flavour: Chocolate, ripe fruits, citrus. Bright, rounded and complete.

La Concordia



SELECCIÓN LA CONCORDIA

Producers: 5,000 (estimated)

Farm Size (Avg): 3 - 5 ha. Some producers reaching 20 ha.

Region: La Concordia

Process: Fully Washed

Grade: SHG

Altitude: 1,200 masl

Varietals: Typica, Bourbon, Pluma Hidalgo, Caturra, Costa Rica 95, Oro Azteca, Catimor, Mundo Novo, Marsellesa, Sarchimor T5296

Certifications: 4C, UTZ, Rainforest Alliance, Organic upon request.

Harvest: December - March



The Art of Production

The small farmers in this region take an artisan approach to their production, taking their coffee from seed to dry parchment. The coffees are picked ripe, de-pulped and fermented for 12-17 hours. After the fermentation process, the coffee is then washed and sun dried on farmers' yards or zarandas in order to deliver the best qualities and high-end profiles required.

The Region

The La Concordia region is renowned for producing excellent coffee due to various factors such as: the agroclimatic conditions of the area, altitude, soils, great diversity of natural interactions and ofcourse, the people who through effort and care are able to produce the "Oro Verde" (green gold as it is called).

This region is also well known for it's dry and rainy seasons, which are very well synchronized with the physiology of the coffee plant. During harvest season, the weather is cold with little rain which helps to extend the fermentation time and drying conditions, and as a consequence, improves the coffee cup quality. Variables such as climate behavior, the endemic vegetation and fauna interaction (large cat species such as jaguar and birds such as quetzal among others) creates a top priority responsibility to enhance sustainable coexistence between coffee productive activities and conservation of this environment.

As a result of this coffee culture and endemic ecosystems interaction, it is possible to offer sustainable and high-end quality coffee to the world.



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