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THE CUP





Acidity

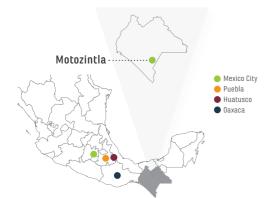


SCA Score





Flavour: Ripe red fruits, straberry, grape and watermelon, caramel.



S E L E C C I Ó N MOTOZINTLA

Producers: Cooperative of 496 producers

Growing area: 1,488 ha.

Region: Motozintla, Chiapas, Mexico

Processing: Washed

Grade: SHG

Growing Altitude: 1,500 - 1,900 masl

Varietals: Typica, Bourbon, Caturra, Catuai

Certifications: Organic NOP

Harvest: December - March



The Art of Production

In the rugged slops of this remote region producing coffee is not easy. The small farmers that work this region use traditional methods of producing and processing their coffee. Following organic practices and each farm processing their own cherry, means this is an artisan production from planting the seeds to drying the coffee. In the afternoons the coffee is taken to roofed places, usually the houses of the same producers, since the area is characterized by having light rains in the late afternoon, this conditions enhances the coffee farmers to a culture of innovation with their own resources.

The Region

Motozintla - from Tzotzil language which means "Squirrels Hill" - is located in the Region of Sierra Mariscal, bordering Guatemala, sharing in common the healthy and distinctive volcanic soil that provides coffee with characteristic profile and great quality, supported also by the weather diversity presented in the region: warm, humid and temperate, combined with vegetation of oak-pine forest and a wide variety of fauna such as cougar, sparrow hawk, woodpecker, flying squirrel and white skunk.

