

Region: Chicomuselo and Comalapa, Chiapas, Mexico

Altitude: 1100-1600 masl

Varietal: Catuai and Typica

Process: Mountain Water

Tasting Notes

Chocolate, caramel and brown sugar.



Decaffeinated using Mountain Water Process
Process: Fully Washed In the state of Chiapas, you'll find Mexico's largest and oldest coffee producing regions - some farms can look back on a history record of more than a hundred years. The region is surrounded by the Atlantic and Pacific Oceans and divided into various microclimates thanks to the lush mountain slopes of the Sierra Madre Chiapas.

This coffee is decaffeinated using the Mountain Water Process which involves sourcing the natural mountain water from Pico De Orizaba (one of the largest mountains in Mexico). The coffee is soaked and washed in clean water numerous times and then water is passed through a caffeine filter before being reintroduced to the coffee. This natural process leaves a sweet and full flavoured coffee which is exactly how we prefer our decaf.