

# Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca



## The Cup:

Intense, sweet, and smooth with boozy fruit acidity, floral, red grape, ripe berry and chocolate flavors.

## Farm: Finca Cerro Azul

Feliciano Adame is the producer of this exceptional lot. His farm, Finca Cerro Azul is situated on the southeast coast of Mexico in the Guerrero region near the city of Atoyec De Álvarez. This area, although lower in elevation, is very tropical and diverse benefitting the coffee. The combination of humidity, rains, shade, and nutrient-rich soil results in sugar-dense cherries that are then processed meticulously by Feliciano and his team. This coffee was dry-fermented anaerobically for 36 hours and then dried with the cherry skin and pulp intact for the following 15 days. It is important to note this coffee was intentionally processed utilizing anaerobic fermentation. In general, placing freshly-harvested cherries inside a sealed container or bag of some sort for a period of time will create a flavor impact. We find those anaerobically-fermented coffees often exhibit an increase in the intensity of fruit and acidity and a slight increase in the body. Nonetheless, the anaerobic fermentation process has a distinct impact on the outcome of the flavor profile.

**P# 19688**

**Farm** Finca Cerro Azul

**Process** Natural

**Variety** Typica, Bourbon, Oro Azteca

**Elevation** 1100 MASL

**Region** Guerrero

**Country** Mexico

**Harvest** December - April

## Program: Aces

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

We've always been on the lookout for the best coffees in the world, but every once in a while, we hit a cup in our sensory lab that makes us stop in our tracks and shout, "Wow!" Since we generally taste a lot of good coffee on the daily and even taste really great coffee regularly, it takes something extra special to force a "Wow!," and for that reason, we wanted to create a super special way to share these coffees with our customers. ACES coffees are broken down into 20kg bags and are usually available in very limited quantities. Aces coffees are sold on a first-come, first-serve basis!





## Process: Natural

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

Natural coffees are typically processed the day they are harvested, and are first sorted for ripeness and quality before being rinsed clean of dirt. In many places this initial sorting happens via a float tank: Damaged and defective cherries will float to the top to be removed, while high-quality coffee will sink to the bottom to be cleaned and dried. After sorting, cherries are spread on raised drying beds, table, tarps, or patios, where they will be rotated constantly throughout the course of drying. Drying can take an average of 30-40 days, depending on the weather.



## Variety: Oro Azteca

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

Oro Azteca is a high-yielding Catimor, a cross between Caturra and Timor Hybrid 832/1.





## Region: Guerrero

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

Guerrero is a diverse land in southwestern Mexico. The northern portion of the state, where coffee is produced, is a rugged, mountainous forest with cool winds and rains coming from the Pacific coastline providing relief to the high summer temperatures. Throughout the south, canyons and plateaus contribute to different economies. Guerrero is not known for producing large amounts of coffee or the country's best due to the relatively low elevation and intense weather. However, the producers of northern Guerrero leverage the shade of the tropical forest to protect their coffee trees. In terms of processing, our producer partners have perfected the art, using natural and anaerobic methods to create the highest-scoring coffees we've sourced from Mexico, achieving Aces Lot status.



## Country: Mexico

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

As throughout most of Mesoamerica, Mexico was first planted in coffee during early colonial times, most likely in the late 18th century. Due to the greater attention paid to the region's rich mineral deposits and mining opportunities, coffee didn't really develop as an industry until later, especially coming into its own in the late 19th and early 20th centuries with the redistribution of farms after independence and the emergence of smallholder farmers, specifically those of indigenous origin. In the late 20th century, the Mexican government established a national coffee institution called INMECAFE, which, like the FNC in Colombia and ICAFE in Costa Rica, was developed in order to offer technical assistance, botanical information and material, and financial credits to producers. Unfortunately, INMECAFE was something of a short-lived experiment, and dissolved in 1989, leaving growers with a vacuum in their access to support and resources—especially those in very remote rural areas. This disruption to the infrastructure as well as the coffee crisis that followed the end of the International Coffee Agreement plunged Mexico's coffee farmers into despairing financial times, which of course in turn affected quality dramatically. Throughout the 1990s and since the beginning of the 21st century, an increased presence, influence, and focus of Fair Trade and Fairtrade certifications and the emphasis on the democratically run small-farmer cooperative organization have worked to transform the image of Mexican coffee to one that reflects sustainability, affordability, and relatively easy logistics, considering its proximity to the United States. In recent years, Mexico has struggled mightily with coffee-leaf rust and other pathogens that have reduced both yield and cup quality. This, combined with an enormous turnover of land ownership and loss of labor to emigration and relocation has created a somewhat tentative future for the producing country, though we have seen great cups and great promise from quality-inclined growers and associations there. The top cups are fantastic, and they're worth the work and long-term investment to try to overcome the obstacles facing the average farmer, who owns between 1–5 hectares, though some of the mid-size estates will run closer to 25 hectares. One of the things that have set Mexico's coffee apart is the abundance of both Fair Trade- and organic-certified coffees, especially in areas like Oaxaca, Veracruz, and Chiapas. The strong influence of indigenous groups and cultures has long been the driving force behind smallholders' embrace of organic practices, as they are often in line with traditional growing philosophies and utilize similar if not the same techniques. Fair Trade has also done considerable work with regard to encouraging smallholders to organize and operate within cooperatives, which allows them to pool resources, provides better access to credit and financing options, and creates more market presence and leverage in a competitive global economy. In addition, many of the coffees that we at Cafe Imports source from Mexico come from the buffer zones around one of the largest and most forest reserves in the world: El Triunfo Biosphere Reserve.



## Sourcing: Mexico Sourcing

Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

Historically, Mexican coffee was viewed as an inexpensive, low-grown blender with cup characteristics including nuttiness, chocolate, and generally mild citric acid. Today, though, high-grown Mexican coffee has extremely interesting complex citric and malic acidity, balanced sweetness in the form of chocolate and toffee, and an overall clean cup. We've had Mexican coffees that have absolutely knocked our socks off; in fact, some of the Cafe Imports sales staff wax very poetically about the fruity, floral, vanilla-cherry-chocolate cups they've had from here. Being such a large producing country and relatively close to visit, Mexico is bursting with potential. The climate and altitude conditions are excellent for specialty coffee, and every year more efforts are made to not just find it but improve it, and of course protect it from dangers like leaf rust and ojo de gallo. Throughout the countryside, you find a number of nurseries hosting stronger, better varieties that will lead to a sustainable focus on quality and consistency. The diversity throughout the country leaves endless possibilities for new, exciting cup profiles. We have been thrilled to find taste characteristics from across the world present in coffees grown so close to home, and we're only at the beginning of discovering what is possible. Lot separation, altitude separation, variety separation—all are being tried more and more, with great results. We believe that some of the biggest opportunities and the most potential are with our neighbors to the south, and we continue to nurture our relationships with growers there—specifically within the Chiapas region—to empower and encourage them as they continue to overcome the obstacles of the past 15 to 20 years.





## Gallery Finca Cerro Azul - Guerrero - Anaerobic - Natural - Bourbon, Typica, & Oro Azteca

