

(GrainPro)



This regional select lot comes to us from the town of Vega del Rosario located in the Siltepec municipality of Southwest Chiapas.

Historically, Mexican coffee was viewed as an inexpensive, low-grown blender with cup characteristics including a nuttiness, chocolate, and generally mild. However, today, high-grown Mexican coffee has extremely interesting complex citric and mallic acidity, balanced sweetness in the form of chocolate and toffee, and an overall clean cup. Mexican coffee has come a long way in the last decade, and we are now seeing coffees which undoubtedly change some people's expectations of the country.

Siltepec is a municipality in Southwest Chiapas that sits along the Sierra Madre de Chiapas mountain range. It features cool weather, frequent rain, and a community of dedicated coffee growers who operate under the name GRAPOS. Most of the growers operate on small plots that each hold their own processing equipment. Coffee is depulped into concrete tanks for fermentation, then dried on concrete patios or African beds.

ID# 8703

Origin	Mexico
Region	Chiapas
Farm	Various Farms
Altitude	900-1700 masl
Proc. Method	Washed



For more information on Mexican coffee, including regional varieties and processing methods visit our [Mexico](#) origin page.

Gallery (GrainPro)

