



Don Román Garcia grows a combination of great varieties (Bourbon, Caturra, and Arabe) in the Tapachula municipality located in Chiapas. Like most of the smallholders in this region, Don Román processes his own coffee on the property, which allows him to control all aspects of the quality. Cherry is picked ripe, depulped, and dry fermented in an open tank before being washed, and then dried on cement patios. His coffee this year displays the literal fruit of that labor, and we are excited to offer this microlot as a standout of the Lo Mejor competition.

Read more about Lo Mejor de Mexico cupping competition 2015 on this blog post.

Read more from the Lo Mejor de Mexico we held in 2014 <u>here</u>, and see more photos from Mexico <u>here</u>.

ID# 7892

Origin Mexico Region Tapachula

Variety Bourbon, Caturra,

Arabica
Altitude 1700 masl
Proc. Method Washed



Gallery Lo Mejor De Mexico #1 - Grapos - El Porvenir (GrainPro)











