Mexico Berilo





Farm Information

Country: Mexico

Region: Chiapas, Motozintla **Altitude:** 1.100 - 1.250 masl

This excellent coffee is produced in Chiapas highlands of Motozintla. The coffee is produced by small farmers organized in Cooperatives, which are certified by organic food organizations such as IMO and Naturland, as well as, the US based Organic Crop Improvement Association International (OCIA) and the Japanese Agricultural Standard of Organic Agricultural Products (JAS). Our company and our clients worldwide buy this special organic coffee which is probably one of the very best organic coffees available in the market. The cherry is carefully harvested and processed into parchment by each small producer with a strict quality control by their Cooperative. The Cooperative recollects and purchases only the best quality parchment before delivering it to our dry- mill facility in Tapachula, Chiapas. We will perform our own quality control at the parchment arrival before preparing it into the best possible export quality. Exporting Organically Grown coffee implies a very close partnership with the producers. Hence, we do not only purchase their coffee but accompany the cooperatives during the whole year, which includes pre-financing, agriculture and commercial consulting and our know how of fulfilling the legal requirements to maintain the certification.



Coffees

This coffee has aromas of a chocolate, vanilla and almond aroma, with a delicate sweetness.

Chocolate

Vanilla

Almond

Variety:

Bourbon, Caturra, Catuai

Processing:

washed, sun-dried

Grades:

SHG EP



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