Mexico Topacio

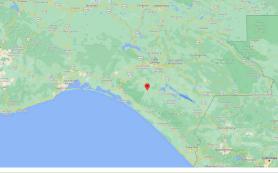




Farm Information

Country:	Mexico
Region:	Chiapas, Jaltenango, Villa Corzo
Altitude:	1.100 - 1.500 masl

Topacio SHP EP is grown by small producers in the regions of Jaltenango and Villacorzo Chiapas, Mexico. These small producers hand-pulp their coffee and ferment it in little tanks before sun-drying the beans. Harvest occurs between January and April. Parchment coffee is stored in the warehouse of Exportadora de Cafe California (InterAmerican's sister company in Mexico) and then prepared for exporting between February and July. Coffee production in this area is dominated by small producers with an average farm size of 1.5 hectares of Bourbon and Arabic Typica trees. There are several microclimates, with heavy humidity, that contribute to coffees with a bright acidity and nice body. The growing altitudes between 1,100 and 1,500 meters above sea level are rich in volcanic soil and receive a good combination of sunlight, ideal temperatures and precipitation that provide the essential components for growing Strictly High Grown coffee. Many believe this area is where Mexico's best coffees can be found.



Coffees

This coffee has a bright acidity and a smooth body with citrus, chocolate and caramel notes.

Citrus	Chocolate	Caramel
Variety:	Bourbon, Typica Catuai	a, Caturra,
Processing:	washed, sun-dri	ed
Grade:	SHG EP	
	Ę	ZAB [®]

InterAmerican Coffee GmbH Coffee Plaza | Am Sandtorpark 4

20457 Hamburg, Germany Phone +49 40 373 367 E-Mail: iac.hamburg@nkg.coffee InterAmerican Coffee Schweiz Bahnhofstrasse 22 CH-6300 Zug, Switzerland Phone +41 41 728 7286 E-Mail: iac.zug@nkg.coffee InterAmerican Coffee Ltd.

59-61 Farringdon Road London EC1M 3JB, United Kingdom Phone +44 20 7796 2255 E-Mail: iac.london@nkg.coffee

