

SHG EP Vega Del Rosario (GrainPro)



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.

Within this region, we have put together a blended lot from the town Vega del Rosario. It comes from five farmers: Julieta Guadalupe González, Martha Luz Roblero Ramírez, Eliseo Reyes, Victorico Guadalupe, Consuelo Díaz. As part of our

ID# 6970

Origin	Mexico
Region	Vega del Rosario, Siltepec, Chiapas
Farm	Various smallholder farmers
Variety	Bourbon, Typica, Caturra
Altitude	1000–2000 masl
Proc. Method	Fully Washed



Mexico Regional Select program, we looked for soft, sweet, and rich coffees, and have found this lot to do just that. We hope you enjoy.

Click [here](#) for additional pictures of Mexico and its coffee growing regions.

[Read more about our Mexico Regional Select program here](#)

[download Vega del Rosario Mexico Regional Select artwork here](#)

Location Map

Gallery SHG EP Vega Del Rosario (GrainPro)

