



Mexico Finca Puebla Sweet Cherry



Since 1991, Finca La Puebla has been part of Neumann Kaffee Gruppe. From the very beginning, the farm has followed a clear concept of sustainable coffee cultivation and is Rainforest and Utz certified. The Sierra Norte Region in the Mexican state of Puebla is famous for its history and culture of the indigenous Totonaco people.

On the Santa Rita plateau of the Sierra Norte at an altitude of 600 meters, Finca La Puebla benefits from a special microclimate from the Gulf of Mexico and is only 180km north east of Mexico City.

Finca Puebla Sweet Cherry is an experimental lot. Only the very ripe cherries are handpicked to produce this special quality. Since it rains frequently on the farm, the cherries cannot always be pre-dried in the sun. Under optimal conditions the coffee cherries are dried in the sun for 1 – 2 days and then gently loaded into the drying machines. Drying takes about 65 – 70 hours at low temperatures.

ORIGIN

Location	About 180 km of Mexico City
Estate	Finca La Puebla
Producer	Neumann Kaffee Gruppe
Growing altitude	600 m.a.s.l.
Climate	Mild, cloudy weather with an average temperature of 25°C and an annual rainfall of 1860 mm
Website	www.fincalapuebla.com

COFFEE

Variety	Catuai, Colombia, Pacamara
Harvest method	Handpicking
Harvest period	November to March
Screen size	unscreened
Milling process	Natural
Drying	Machine drying
Crop	2019
Certification	Rainforest Alliance and UTZ certified

CUP PROFILE AND TASTING NOTES

Aroma	Dark Chocolate, sweet
Flavor	Notes of pineapple, blood orange
Body	Creamy
Acidity	Light, pleasant acidity

