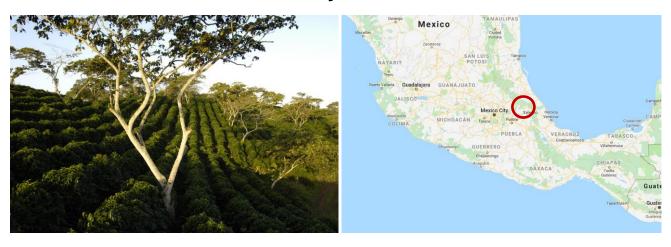
NKG Quality Service



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.

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

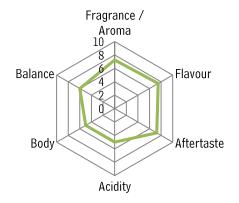
Harvest period November to March

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

