

TODAY'S VARIETAL:

ORGANIC - FAIR TRADE

MEXICAN

HIGH GROWN

ROAST: MEDIUM

BODY: MEDIUM & BALANCED

**TASTING NOTES: CREAMY DARK CHOCOLATE
WITH A DARK CHERRY FINISH**

LOCATION: THIS IS A BLEND FROM THE OAXACA & CHIAPAS REGIONS

ALTITUDE: ABOVE 4,000 FEET

VARIETAL: TYPICA, BOURBON & MUNDO NOVO

PROCESS: FULLY WASHED

DRYING: SUN DRIED

HARVEST: MARCH- JULY

These beans come from farms that grow their beans above 4,000 feet. "High Grown" coffees take a longer time to ripen and in turn, deliver a fuller, more intense coffee with a wonderful sweet finish. We have blended together beans from two of the prized coffee regions to offer you an Organic blend with a creamy chocolate taste & sweet cherry taste