Mexico Chiapas Decaf

Mexico · Soconusco, Chiapas

ALWAYS ORGANIC | DECAF | A LIGHTER ROAST



ORIGIN PROFILE

Mexico

REGION
Soconusco, Chiapas

FARM / PRODUCER
FEDECOS

ALTITUDE
6300 ft

VARIETAL
Bourbon, Catimor, Caturra

PROCESS
Mountain Water Decaf

HARVEST
September-March

FLAVOR NOTES

Citrus | *Smooth* | *Lemon* | *Molasses* | *Bran*

Mexico Chiapas Mountain Water Decaf

In the cup

Smooth, Creamy mouthfeel

From Soconusco, Chiapas, Mexico

Chiapas is the largest coffee-producing region in Mexico, producing a significant share of Mexico's Arabica crop. Located in the south, next to the border with Guatemala, the Sierra Madre crosses the region offering nutritious volcanic soils and necessary altitude for optimal coffee cultivation.

In southwestern Chiapas lies Soconusco, a fertile agricultural region nestled between the Sierra Madre and the

Mexico Chiapas Decaf (continued)

Pacific Ocean. This is where this coffee comes from—produced by farmers working with the "Federación de Sociedades Cooperativas Cafetaleras Costa Soconusco del Estado de Chiapas" (FEDECOS). Founded in 2015, the cooperative is now well established, bringing together around 1,080 producers who grow both Arabica and Robusta coffee.

This Organic-certified lot from FEDECOS is decaffeinated using a process called "Mountain Water Decaf"—a water-based method developed by Descamex in Veracruz in the 1980s. During the process, the beans are steamed and soaked in pure spring water from Pico de Orizaba to remove the caffeine and flavour compounds, creating a green coffee extract. The caffeine is removed from the extract using carbon filters before the flavour-rich water is reintroduced to the beans. This process removes 99% of the naturally occurring caffeine without the use of chemical additives or solvents. Finally, the beans are dried to their original moisture content, preserving a clean, balanced, and flavourful cup. This washed Arabica is an excellent choice for anyone looking for an Organic-certified decaf.