

Mexico - Finca Esmeralda

Geographic Information

Origin	Oaxaca Region, Mexico
Finca/Estate	Finca Esmeralda
Plant Varietal(s)	Typica, Bourbon, Pluma Hidalgo
Altitude	1100-1,600m amsl
Rainfall	5,000mm pa
Harvest Period	January - March
Processing	Washed and Sun Dried
Storage	2014 Crop, Cuvée - Ageing in Oak Barrels

About this Coffee

The Pacific Ocean drives clouds over the West Coast of southern Mexico where they break against the mountain slopes in Oaxaca which tower as high as 3,000m above sea level. The resulting heavy rainfall together with a warm climate and fertile volcanic soil combine to create thriving conditions for coffee plants. The Pluma Hidalgo variety of arabica coffee, along with Typica and Bourbon are mainly grown here and the farmers take great care in harvesting and separating their coffees before and during the wet milling process. This results in exceptional quality and good crop yields.

This coffee we call "Stricly High Grown EP Esmeralda" comprises the best coffee in the Pluma region.

Tasting Notes

A well rounded body, complex floral flavours, good acidity and a nice sweetness are hallmarks of the wonderful Finca Esmeralda. A great coffee for medium roasting (225 Deg C), there are hints of banana lurking in the fruit together with pineapple and nisperos. For those not familiar with nisperos, think apple, cinnamon and vanilla combined like an oatmeal cookie, it is similar to a loquat or Japanese plum.

