



Mexico MWP Decaf

Our Website:
www.opalcoffee.com

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us



HISTORY

Grown, harvested and produced in the main coffee growing areas in Veracruz such as Zangolica, Tomatlan, and Tuxpanguillo.

Mountain Water Decaffeination Process allows the coffee to maintain the flavour of coffee beans. As well as this, the rise in popularity probably has something to do with the fact that this decaffeination process doesn't use a solvent-based process which can strip away the natural oils and flavours.

PRODUCER

SMALL COFFEE PRODUCERS OF THE ZONE OF ZONGOLICA AND TUXPANGUILLO

LOCATION

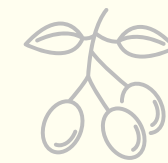


 COUNTRY
MEXICO

 ALTITUDE
800-1,000
MASL

 REGION
VERACRUZ

VARIETY



MIXED VARIETALS

TECHNICAL



PROCESSING METHOD
WASHED



CHARACTERISTICS
NUTTY AROMA, NOTES OF DARK CHOCOLATE AND GREEN APPLE
WITH A HINT OF SMOKINESS. DELICATE ACIDITY WITH A LIGHT
BODY.

