



Mexico San Antonio H3 Natural

tropical fruit - coffee pulp - sweet

LATIN AMERICA



Producer: Camilo Merizalde



Region: Chiapas



Cultivar: H-3



Processing: Natural



Elevation: 1300 masl



Harvest: December 2017



Cherry selection



Fans in drying warehouse



This coffee comes from a newly developing joint project between Ecom and Camilo Merizalde. Mr. Merizalde has a history in coffee to only produce the best. He began in 1997 when he purchased Finca Santuario, in Huila, Colombia. Since the beginning it has always been Mr. Merizalde's goal to produce top shelf, quality coffees. Since then Mr. Merizalde has believed in paying the high attention to detail in everything he does, from the varietals he plants, to the lay out of the entire farm. Since, Ecom and Mr. Merizalde have come together to begin a new project named after his original farm, "The Santuario Project".

Eleven years later the Santuario Project produces divine coffees in Colombia, Costa Rica, Brazil and Mexico. Combined with Ecom's varietal research, and Mr. Merizalde's attention to detail and meticulous processing, the Santuario Project coffees are some of the best.

This coffee from San Antonio, is entirely of the ECOM hybrid varietal H-3 which is a cross between Caturra and Ethiopie (E531). When red cherries arrive to the milling station they are first washed and cleaned and soaked in water for 3 hours to encourage hydration of mucilage. The cherries are then taken directly to raised African beds, in a warehouse with fans, extractors, UV lights and a dehumidifier in order to inhibit molds and microbial growth and provide a consistent drying environment. This drying process takes 25 days on African beds and final 2 hour finishing in Guardiolas at a 25 degrees Celsius. This coffee is also certified Fairtrade Organic.

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