

Mexico Finca Chanjul H10 Honey

citrus - cocoa - floral

ATIN AMERICA



Producer: Camilo Merizalde



Region: Chiapas



Cultivar: "Milenio" H-10



Perfectly uniform cherries

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Processing: Yellow Honey



Elevation: 1450 masl



Harvest: January 2018



Fans in drying warehouse

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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 Chanjul, is entirely of the ECOM hybrid varietal H-10 which is a cross between Rume Sudan and Sarchimor T5296. When red cherries arrive to the milling station they are first washed and cleaned and soaked in water for 1 hour before depulping to encourage hydration of mucilage. Depulping is done with minimal water in order to to keep as much musilage intact as possible. Then the drying process is done on 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 26 days on African beds and 1 hour in Guardiolas at a 24 degrees Celsius. This coffee is also certified Fairtrade Organic.