



UNION SAN PEDRO



TASTING NOTES

GREEN APPLE / ALMOND / CARAMEL

First up in our Mexico showcase this season is Union San Pedro! Produced in the Sierra Sur region of Oaxaca, Mexico, this coffee sings with notes of crisp green apple, almond, and caramel, offering a deliciously rewarding cup. After visiting the cooperative earlier this year, Jamie, our green buyer, noted that the transformation over the past three years has been remarkable.

Apart from investing heavily in biofertilisers, they have expanded their operations to an additional eight communities across the region. Members across the board have focused heavily on improving processing and fermentation, yielding truly astonishing results. In addition to washed coffees, most producers are now working with natural and honey processes, and most importantly, have moved beyond the short 12-hour fermentations that were once the norm.

Although this is a classic washed lot, the longer fermentation times—now standard—have had a significant impact on the flavour profile, and you can taste the results in this delicious lot.

Coffee:	Union San Pedro
Country:	Mexico
Region:	Oaxaca
Producers:	Union San Pedro
Roast Level:	Light
Varieties:	Caturra, Mundo Novo, Pluma Hidalgo
Process:	Washed
Altitude:	1500-1750 MASL
Landed:	August

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