

COFFEE PROFILE



JOHN BURTON LTD

MEXICO
TLF PLUMA HIDALGO
MEX-07

FARM INFORMATION

COUNTRY: Mexico
REGION: Pluma Hidalgo, Oaxaca
PROGRAM: The Lucy Foundation
ALTITUDE: 1200 meters ASL



HISTORY

The Lucy Foundation works with communities to establish their social, economic and environmental needs, before working together to calculate how they can collaboratively meet these needs through sustainable trade. In 2016 the Lucy Foundation established a team on the ground in Pluma Hidalgo – an isolated coffee-farming village, high in the mountains of Oaxaca, Mexico. The aim of the Pluma coffee project is to transform the global coffee industry by developing a sustainable value chain of coffee that is not only good for the environment, the community, and the economy, but is also inclusive of disabled people, from farmer to consumer.

COFFEE PROFILE

VARIETAL: Pluma Typica
PROCESS: Washed
GREEN SIZE: 17/18
BEAN DENSITY: 88
MOISTURE: 9.6

TASTING NOTES

INTERNAL CUPPING SCORE: 82

SWEET AROMA OF GOLDEN SYRUP, ROASTED ALMONDS, DARK CHOCOLATE BISCUIT AND HINTS OF COFFEE FLOWER. FLAVOURS OF BAKER'S CHOCOLATE, BLOOD ORANGE AND ROASTED NUTS WITH A PASSIONFRUIT UNDERTONE. CITRIC PUNCHY ACIDITY AND MEDIUM BODY.

