

**CHINA  
SIMAO  
CHI01**



In the misty mountains of China's Yunnan Province lies Pu'er—a region famous for tea, now quietly emerging as an exciting coffee origin. Here, in the same lush highlands that have cultivated ancient tea trees for centuries, a new generation of farmers is growing coffee with care, precision, and attention to detail. Coffee from Pu'er is a testament to the region's transformation—where tradition meets innovation. Grown at high altitudes in a mild climate, these beans reflect the unique character of Yunnan's rich soil and biodiverse environment. Though still a relatively new origin in the global coffee scene, Pu'er's coffees are quickly gaining recognition for their clean profiles, distinctive character, and remarkable quality.

**In the cup: Aroma of spices, roasted nuts and chocolate. Flavours of bittersweet chocolate, apple skin, and spices with earthy undertones and a long chocolate aftertaste. Low malic acidity and medium round body.**

**SCORE 80.50+**

**PROCESS: WASHED**

**REGION:** SIMAO - PU'ER  
**ALTITUDE:** 700-1,600 MASL  
**VARIETAL:** CATIMOR, SACHIMOR,  
BOURBON, TYPICA

**GRADE: G1**

