

Mexico

Antonio Zaragoza

Brownie • Prune • White Grape • Brown Sugar

Light

Dark



Antonio's Story

Our first purchase from Antonio Zaragoza's farm, and third consecutive year purchasing coffee from Puebla. Antonio and his brother Enrique farm coffees 30 minutes apart from one another in the town of Tepetzintla. Their focus is producing high quality specialty coffee using the resources at hand, which is infamously challenging for smallholders in Mexico. Despite these limitations, like drying coffee on rooftops in town, Antonio's coffee is incredibly sweet and balanced. This coffee is once again brought to us through Crop to Cup's Good Coffee Program, a new program aimed at identifying smallholders in Mexico with limited market access.

COFFEE DATA

ORIGIN: MEXICO	REGION: PUEBLA	ZONE: SIERRA NORTE DE PUEBLA	MUNICIPALITY: TEPETZINTLA
FARMER: ANTONIO ZARAGOZA	ALTITUDE: 1700 m	VARIETIES: MARSELLESA, MUNDO NOVO, ORO AZTECA	PROCESSING: FULLY WASHED
FERMENTATION: 24-36 HOURS BEFORE DEPUIPPING 18-24 HOUR AFTER DEPULPING	DRYING: PATIO DRIED WITH MECHANICAL FINISH	IMPORTER/EXPORTER: CROP TO CUP	TASTING NOTES: BROWNIE, PRUNE, WHITE GRAPE, BROWN SUGAR

Pricing Transparency

Our Purchase
4 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$5.64 per pound

Roast Moisture Loss
\$0.76 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$18.00