

DECAFFEINATED SANTA FÉ

Mexico • Chiapas

WASHED

BELCO

DECAFFEINATED SANTA FÉ

This coffee is grown in southern Mexico, in the Motozintla region of Chiapas, at an altitude of between 1200 and 1320 metres, in the shade of the Ingas trees.

This blend of varieties (catimor, sarchimor, red caturra, etc.) is the work of Jorge Arreola Nava. After harvesting and drying on the patio and in a mechanical dryer, the coffee is decaffeinated using the "Mountain Water" process by Descamex.

This decaffeination process was developed by Descamex. To our knowledge, it is the only Mexican company to decaffeinate coffee with water. The coffee is first exposed to steam, immersed and then filtered to remove the caffeine, then dried for 4 hours before being cleaned.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	**Arabica**
Process	**Washed**
Drying	**Patios**
Altitude	**1200 - 1320**
Harvest	**December**
Type of harvest	**Manual**