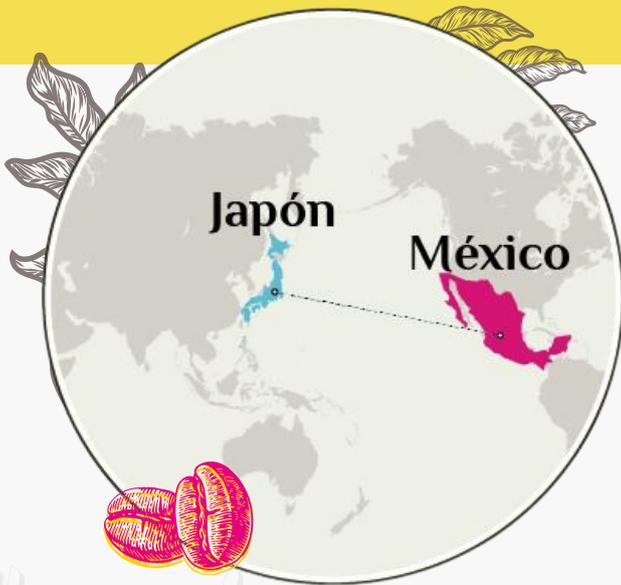


CAFÉ

de México



Always looking forward to sharing the happiness of Mexican culture.

Aiming beyond introducing new flavors to Japan. We are excited to create a strong bond of trust with our customers in order to transmit to everyone the taste of real 100% Mexican coffee.

Made with love from Mexico to Japan.

Find your perfect coffee match. Explore and enjoy the cupping notes that Mexico has to offer. From the highest place of the coffee bean belt to the known Chiapas and Oaxaca.

From retail to wholesale, meet our three ranges:

Origin



From a single farm, 5 different states of Mexico.
Speciality coffee at it's best.

Geisha



The best and unique coffee experience.

Blend



Original Mexican blend.
Aroma & Flavor like no other



Single Origin



Each of our single origins comes from a single farm of 5 special states of Mexico. The climate of each state with our expert roasting technique will give you an unforgettable cup of coffee.

Discover the characteristics cupping notes of each state of Mexico. From fruity to chocolate notes.



Chiapas
250gr

Caramel, Hazelnut and Chocolate.



Guerrero
250gr

Cherry, caramel, yellow fruits.



Nayarit
250gr

intense, plum and sweet orange.



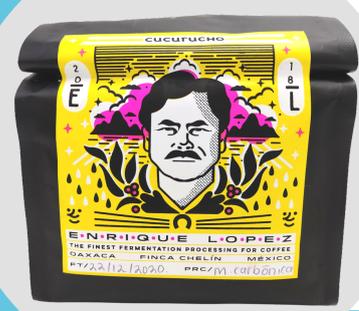
Oaxaca
250gr

Caramel, apricot and molasses



Veracruz
250gr

Citrus, spicy, and balanced



Finca Chelín
340gr

Caramel, nuts, and boiled apples.





Sweet as caramel.

This Chiapas coffee is characterized by its aroma scented with honey and vanilla with a touch of nuts and chocolate. It has a very well-balanced malic acidity. Medium and round body, very pleasant aftertaste.

Town/city: Tapachula

Altitude: 1350 meters

Varietal: Arabica/Typica

Cupping notes: Caramel, Hazelnut and Chocolate.

The most natural coffee from Mexico.

Guerrero has the best of natural processed coffee. In this region, the coffee beans are dried in the full cherry prior to de-pulping. It is certainly a risky and difficult process. A good result of this technique will give us vibrant and fruity notes.

It is a full body with fruity, cherry, strawberry, and chocolate cupping notes. Low acidity with a long aftertaste of fruit and cinnamon.



Town/city: Tapachula

Altitude: 1350 meters

Varietal: Arabica/Typica

Cupping notes: Cherry, caramel, yellow fruits.



Strong, straight to the point.

The Cuarenteño Nayarit has been growing coffee for more than 100 years. one of the northernmost areas where coffee is grown in the world. Rare and high-quality coffee beans.

It has a bitter and fruity profile. Caramel sweetness, elegant, and lilac notes. It has the longest aftertaste of all our coffees.

Farm: Cuarenteño

Altitude: 1500 meters

Varietal: Arabica/Typica, Mundo novo

Cupping notes: intense, plum and sweet orange.

Coffeeborn in Mexico.



Town/city: Sierra
Altitude: 1300meters
Varietal: Pluma Hidalgo
Cupping notes: Caramel, apricot and molasses

Pluma Hidalgo is a varietal created in Oaxaca, an iconic place of Mexican culture and history. And we are doing our best to protect the varietal and their producers.

This coffee feels like a hug to the soul. If you are looking for chocolates cupping notes this is your best option. Sweet coffee, with a medium body, and a mild aftertaste of semi-bitter chocolate.



History in a cup.

This Veracruz coffee bean is a result of 25 years of effort from the University of Chapingo. Giving us a really special Mexican coffee.

The coffee is harvested and processed under cold water, which accentuates the flavor of the almond and increases its citrus notes.

We could recommend this coffee for the morning or after a meal. If you are looking for a soothing coffee ambiance. It is a coffee that can be distinguished by its aroma.



Town/city: Coatepec
Altitude: 1320 meters
Varietal:Arábica/Garnica
Cupping notes: Citrus with spices, elegant and balanced



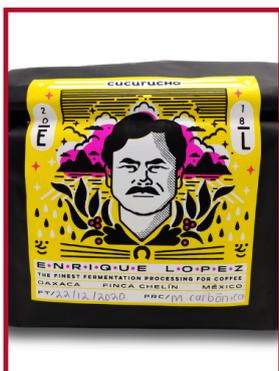
Meet Enrique López Aguilar.

He is a mastermind of coffee processes and an icon of specialty coffee in Mexico.

Finca Chelin specializes in the research and development of the most interesting cupping notes in Mexico. Enjoy the most complex and laborious way to produce green coffee: Black honey.

Town/city: Loxhica
Altitude: 1200 meters
Varietal: Arabica/Typica
Cupping notes: Caramel, nuts, boiled apples..

This black honey offers us a rich-bodied cup of coffee. Flavorful unlike any other. This farm is characterized by having the clearest and most elegant cups in Mexico





GEISHA

café de México



Bag available in three colors!

Geisha is a very special coffee. It is one of the best varieties that exist in the world. It is an elegant coffee, with a unique aroma and fragrance. Geishas are defined by their aroma and aftertaste: they can travel from the most elegant flowers, fruits, and wines, jasmine, bergamot, cantaloupe, watermelon, grapes, lychee, green apple, peach, or mango. Coffee and its process help to mark characteristics of its density.

Region: Loxhica, Oaxaca

Altitude: 1350 meters

Varietal: Geisha

Black Honey, Carbonic Maceration



In 2015 this cafe was ranked 4th. place in national barista competitions! The house blend is mainly blended with coffee from Oaxaca and Chiapas, added up with Nayarit and Guerrero beans. The intention of the House blend is to take the best attributes of each of the single-origin beans to generate a memorable and highly balanced cup. We find a citric acidity, a fruity and caramel sweetness, notes of nuts, almonds, spices (vanilla/cinnamon/nutmeg), muscovado sugar, finishing with a pleasant chocolate aftertaste.

Blend: Chiapas, Oaxaca, Veracruz, Nayarit y Guerrero

Varietal:Arábica/Typica

Cupping notes: Walnuts, almonds, chocolate, and muscovado sugar.



BLEND | MEZCLA | BLEND

2020 was a challenging year for everyone.

From all the feelings of uncertainty, this coffee became a commitment.

This is a seasonal coffee, according to the supplies of the producers, this blend elaborate a new experience. Is commitment with the farmers and all the workers involved that make their best everyday to give a better cup of coffee. Our bond with Mexico and the word that gives us strength everyday.

The coffee in this blend can vary in flavor from week to week without losing quality. All the coffees of this edition have more than 85 points of cupping quality.

Let's walk together with this blend that will surprise and take your breath away week after week!



Blend: Chiapas, Oaxaca, Veracruz, Nayarit y Guerrero

Varietal:Arábica/Typica

Cupping notes: Fruity, elegant, heartwarming.

BLEND | MEZCLA | BLEND

As the best Pink Floyd album, this blend has been cooking for more than 5 years.

Incomparable and intense aromas of brown sugar and plum. Predominantly sweet comforting flavor, followed by a sensation reminiscent of ripe fruit. The expressive sweetness of brown sugar and cinnamon.

Round body with a silky texture. This coffee has a pleasant and persistent aftertaste. An amazing hit of flavor.

Blend: Chiapas, Oaxaca, Veracruz, Nayarit y Guerrero

Varietal: Arábica/Typica

Cupping notes Chocolate, ripe fruit, and brown sugar.





Chiapas
250gr



Guerrero
250gr



Oaxaca
250gr



Nayarit
250gr



Finca Chelín
340gr



Veracruz
250gr



Resistencia
250gr



de la Casa
250gr



Dark Side of the Fruit
250gr



Geisha
150gr

el mejor café que tomarás





Ask for a personalized quotation! We are currently taking private, retail, wholesale, and consignment orders.



sales@mexico-coffee.com

ESP/ENG/日本語



For general information, contact us:



050 - 3743 - 4137

ESP/ENG

050 - 3697- 1798

日本語



hola@mexico-coffee.com

ESP/ENG/日本語

CAFÉ
de México

株式会社レヌベインターナショナル
(Lenuve International Inc)

〒107-0062 東京都港区南青山4-18-11フォレストヒルズ イーストウイング2F

