

Foxhole Coffee – Origins Mexico

Mexican coffee, a celebrated single-origin offering, is deeply rooted in the country's diverse landscapes, varied geography, and ideal growing conditions, primarily producing Arabica beans like Typica, Bourbon, and Mundo Novo. Mexico's coffee regions span across the southern and central parts of the country, with key areas like Chiapas, Oaxaca, and Veracruz. The geography features a mix of rugged mountain ranges, tropical rainforests, and coastal plains, with plantations typically situated at elevations between 900 and 1,700 meters (2,950 to 5,580 feet) above sea level. This range allows for a slower bean maturation, enhancing flavor complexity.

The **landscape** is a patchwork of microclimates shaped by the Sierra Madre mountain ranges. In Chiapas, near the Guatemalan border, coffee grows on volcanic slopes with rich, loamy soils, often shaded by native trees like Inga and avocado, amidst misty rainforests. Oaxaca's mountainous terrain, with its red clay soils, supports smallholder farms in regions like Pluma Hidalgo, while Veracruz, closer to the Gulf of Mexico, benefits from a humid, tropical climate with frequent rainfall, fostering lush, green plantations on rolling hills.

Flavor notes of Mexican coffee are nuanced and regionally distinct, often marked by a mild, balanced profile. Chiapas coffee tends to be full-bodied with a smooth, nutty base (think almond or hazelnut) layered with hints of dark chocolate and a subtle, sweet citrus finish like tangerine. Oaxaca's beans lean brighter, offering delicate floral notes, such as jasmine, alongside stone fruit flavors like peach or apricot, with a light, crisp acidity. Veracruz coffee often carries a softer, sweeter profile with caramel, vanilla, and sometimes a whisper of spice, like cinnamon, reflecting the humid, lowland influence.

Elevation plays a crucial role in quality, with most Mexican coffee classified as Altura (high-grown) when cultivated above 1,200 meters (3,940 feet). Higher altitudes in regions like Chiapas and Oaxaca (up to 1,700 meters) produce denser beans with more pronounced acidity and complexity, while lower elevations in Veracruz (around 900–1,200 meters) yield a milder, sweeter cup. The combination of elevation, volcanic soils, and a climate with distinct wet (May to October) and dry seasons ensures Mexican coffee's consistency and depth.

In short, Mexican coffee mirrors its origins- a harmonious blend of mountain freshness, tropical warmth, and volcanic richness, delivering a cup that's as vibrant and varied as the country itself.

Indulge in Mexico's sun-kissed charm- a nutty, chocolatey embrace with whispers of citrus and caramel in every sip.