



THE MONKEY WANTS HONEY

MEXICO

Finca El Chango is named after those pesky monkeys, aka changos, who hang on the trees around the farm. In the cup we taste notes of sweet, juicy stone fruits, golden raw honey, roasted hazelnuts, and a syrupy texture that hangs around long after your last sip.



Country: Mexico

Location: Santiago Atitlan, Oaxaca

Producer: Wilfrido Martinez – Finca El Chango

Process: Honey

Cultivar: Caturra, Bourbon

Altitude: 1650 masl

Harvest: January – May

Enjoy the comfort of this coffee with any brew method. It's perfect for your morning cup. Here at the roastery, we mostly brew this coffee using a cafetière and a V60 to start our mornings.

MORE ABOUT THE PRODUCER

Coffee has been part of Wilfrido's and his family's lives since he can remember. Wilfrido was born and raised surrounded by coffee trees and coffee cherries. For him, coffee is much more than an agricultural product, is tradition, is his life. Finca el Chango goes way back. In the 70s, there were monkeys called changos hanging on trees and moving around the farm, hence, the name. For his whole life, Wilfrido has continued with his family tradition, producing coffee. However, in around 2015, Wilfrido started taking a closer look to his processes and techniques to produce coffee and see how he could improve to achieve a better cup quality. This involved improving procedures, varieties, and technical details that helped him improve his coffee profile.

Over the years, this has helped Wilfrido improve his quality of life, by receiving better incomes which he then reinvests on the farm and with his family. "Working with specialty coffee, especially with Caravela Coffee has been very beneficial, because they value the work, the quality, and the dedication that we invest into the coffee. This motivates us to continue improving and producing coffee." says Wilfrido. In the short term, Wilfrido plans to expand his farm, plant new coffee trees, and improve his drying station.

He has been experimenting and currently processes washed, naturals, and honey coffees. All coffees are carefully picked and floated before processing. Washed coffees are fermented for 20 hours while honey batches are pulped and directly transfer to raised beds for slow drying. As the farm locates in very cloudy and foggy, the coffee takes between 15 and 20 days to dry.