

burmancoffee.com

Mexican Terruño Nayarita Natural Processed Reserve

4–5 minutes



Rated **4.33** out of 5 based on 3 customer ratings

[\(3 customer reviews\)](#)

\$7.65

A cool cup of Mexican coffee with unique (to Mexico) processing. Leaves the cup far from the traditional Mexican profile. Nice and sweet upfront with wonderful aromatics, a more fruit forward cup especially at lighter roasts. Bakers chocolate, malt, smoke and a bit of nuttiness comprise the darker tones. Very dependent on roast level, lighter roasts will be filled with more fruity and citric notes balancing with a nuttier, dryer, chocolaty undertone. Medium roasts are balanced and bring forward the more nutty and chocolaty

character, muting the fruity and lemony/floral tones, they are still there in the cup, just more in the aftertaste than the first thing to hit your taste buds. Darker roasts pick up an almost barrel aged tones like you would find in beer or scotch and turn a bit smoky.

Out of stock

Arrival Date:	10/04/22
Lot #:	7502
Origin:	Nayarita
Processing Method:	Natural

- [Description](#)
- [Additional information](#)
- [Reviews \(3\)](#)

Description

Terruno Nayarita provides ultimate traceability into the lots, [check out all the details here!](#)

Want to know why we think Terruño Nayarita is so cool? [Check out our new blog post about them.](#)

This is a co-op that holds a special place in our hearts. This coffee is from 100% traceable, directly traded micro-lots. Each bag is uniquely identified with a bar code and a serial number which can be used to see everything behind its production, [click here to check it out.](#) Gathered around an extinct volcano, Cerro San Juan, a committed group of 260 cooperative coffee farmers are working together to produce arguably the best coffee in Mexico. Terruño Nayarita coffees come from heirloom trees. The word 'Terruño' means 'homestead'. These are farmers that take great pride in their coffee. This is the top screen-size/grade from the Terruño Nayarita Co-op.

San Cristobal Coffee Importers takes great care to find and produce excellent coffee, making sure farmers use safe, sustainable shade techniques and provide a fair wage to the workers. Check out their webpage:

[San Cristobal](#)

Tasting Notes:

A cool cup of Mexican coffee with unique (to Mexico) processing. Leaves the cup far from the traditional Mexican profile. Nice and sweet upfront with wonderful aromatics, a more fruit forward cup especially at lighter roasts. Bakers chocolate, malt, smoke and a bit of nuttiness comprise the darker tones. Very dependent on roast level, lighter roasts will be filled with more fruity and citric notes balancing with a nuttier, dryer, chocolaty undertone. Medium roasts are balanced and bring forward the more nutty and chocolaty character, muting the fruity and lemony/floral tones, they are still there in the cup, just more in the aftertaste than the first thing to hit your taste buds. Darker roasts pick up an almost barrel aged tones like you would find in beer or scotch and turn a bit smoky and malty.

Roasting Notes:

A nice medium roast is the way to go, can lean it a little lighter or darker depending on personal taste. Roasts pretty even for a natural, is a bit higher chaff, but would still make the easier to roast category.