

OHUAPAN

*Oh - wa - pon

VERA CRUZ, MEXICO

Brownie, caramel, plum



Launch Date:	Process	
7.28.25	Washed	
Buying Tier	Variety	
2 - Contract	Bourbon, garnica, marsellesa	
1st Purchase	Altitude	
2025	1400 - 1500 msl	

Fresh crop coffees from Central America are starting to arrive in the US, but most of our contracted coffees from this region are due in later this summer. So we were stoked to find this sweet gem from the Ohuapan (oh-wa-pon) community, who sell their lots to Red Fox. Much of the coffee in this region is sold in large volume, with low interest in quality. But Red Fox was motivated to identify producers in the region growing high scoring lots and pay them more for their quality - and we are glad they did, because this lot is delish!

Fresh off the grind the aromatics are sweet and chocolatey. Caramel sweetness is found in the cup as well mingling with notes of brownie and subtle dark fruit notes like plum. If sweet, balanced, comfort coffee is what keeps you going day in and day out, Ohuapan should be your go to!

Variety Info:

Espresso		Pourover		Grind	
ln:	18g	ln:	18g	Pourover: 900μm	
Out:	32g	Water:	305g		
Time:	25-27s	TDS/EXT:	1.3%/19%		