

SWEET BLOOM

COFFEE ROASTERS

FLOR DE CORAZÓN

**Floor Day Core-ah-zone*

OAXACA, MEXICO

tamarind, tangerine, brown sugar



Launch Date:

9.22.25

Process

Washed

Buying Tier

4- Visits

Variety

Bourbon, Typica, Mundo
Novo, Caturra

1st Purchase

2021

Altitude

1700-1900 msl

Our coffees from Oaxaca, Mexico have finally arrived and we are excited to start off with a stunner from the growing group Flor de Corazón! The group named themselves after a type of magnolia flower that grows endemically in the area of San Mateo Yolochochitlán. The beauty and importance of this flower makes it a fitting name for a group that produces some of the best coffee Mexico has to offer!

This year's lot is so good! Fresh off the grind the aromatics are sweet and intense with flowers and tamarind. Tamarind carries over into the cup as well and is joined by darker fruit notes like plum. Wrap all of this up in a caramel sweetness and you will be thinking about cup two before the first one is finished!

Espresso

In: 18g

Out: 38g

Time: 25-27 sec

Pourover

In: 18g

Water: 305g

TDS/EXT% 1.30/18.7%

Grind

Pourover: 1000µm