

LOS ABUELITOS

GREEN APPLE • BUTTERSCOTCH • COCOA

LIGHT PARK

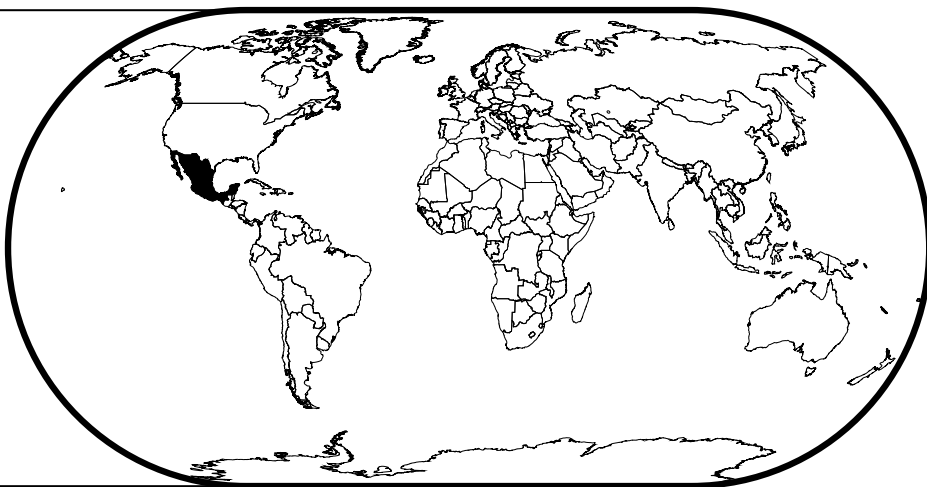
ORIGIN // MEXICO
 REGION // PUEBLA
 PRODUCER // SMALLHOLDER PRODUCERS
 VARIETY // VARIOUS
 ELEVATION // 1100 - 1400 M.A.S.L.
 PROCESS // WASHED

CONNECT

Los Abuelitos is a washed coffee from Puebla, Mexico. The name, meaning "Grandparents," pays homage to the ancestors who chose to grow coffee long before specialty coffee gained global attention. While Mexico is historically known for regions like Veracruz, Chiapas, and Oaxaca, Puebla is only recently receiving recognition for coffees with delicate acidity, layered sweetness, and a comforting profile. We believe coffee can change the way the world does business by creating relationships rooted in respect, hospitality, and shared growth — and Los Abuelitos reflects those values through a cup that is approachable, intentional, and crafted with pride.

EXPERIENCE

Los Abuelitos is a washed coffee that turns words into feelings — the definition of a "hug in a mug." The first sip delivers the nostalgic memory of a butterscotch candy from grandma's candy dish. The second sip wakes our senses with the crisp, fresh acidity of green apple. The warm finish of cacao is steady and familiar. Simmered with cinnamon and piloncillo, it becomes a simple Café de Olla that highlights the coffee's natural sweetness and cacao finish — satisfying the coffee enthusiast searching for complexity and the grandparent who likes a bolder cup.



REGION:
PUEBLA

Bordering Veracruz to the north and Oaxaca to the south, Puebla is a small state in Mexico, but the 5th most populated in the country. This particular lot comes from the north and is separated by the Sierra Madre Oriental mountains, a major ecological and geographical divider in North America. The soil is exceptionally fertile, adding to complexity to the final cup. These nutrient-dense conditions help support Mexico's comforting coffee profile and make it a cup worth sharing.

**PROCESSING
METHOD:**
WASHED

Los Abuelitos is a washed-process coffee from various smallholder producers. The coffee cherries are harvested at peak ripeness and placed in wooden tanks for 24-48 hours to ferment. The cherries are then depulped to remove the skin and mucilage before being washed. The seeds are dried on cement patios for 4-10 days, then transferred to a warehouse to be stored until they are ready to ship to ports in the U.S.

DEEP DIVE

In many parts of Mexico, coffee has long been connected to hospitality, family, and shared daily rituals. One of the most recognized traditional preparations is Café de Olla, a brewing method that combines coffee with sugar and spices. The tradition became well known during the Mexican Revolution, when women known as "adelitas" served these drinks from clay pots. Over generations, Café de Olla evolved from a practical daily drink into a cultural symbol of gathering, resilience, and care for others. While Los Abuelitos is presented as a clean and expressive washed coffee, we appreciate how its comforting sweetness and cacao notes naturally connect to these traditions.

NOTES: