



COFFEE

W H O L E S A L E



2024 - 2025 EXPORT / DISTRIBUTION OFFERINGS

# WELCOME TO NUKOLO HOUSE WHERE COFFEE MEETS COMMUNITY.

At Nukolo House, coffee isn't just a beverage—it's a bridge that connects people, cultures, and stories. Step into our world, where each cup is crafted with care, each interaction is meaningful, and every moment is an experience to savor.

## OUR COFFEE. OUR COMMITMENT.

From seed to cup, we are dedicated to the principles of fair trade and sustainability. We partner directly with farmers, ensuring that every bean is ethically sourced and every farmer is fairly compensated for their labor. By supporting our coffee, you're not just indulging in a delicious brew—you're joining us in our mission to create a more equitable and sustainable world.



# CHIAPAS, MX

It comes from the Tapachula region, in the Soconusco of Chiapas, Mexico, cultivated at 1250 meters above sea level, which gives it a special flavor. Using the Bourbon variety and a high-quality washing process, coffee can be roasted light, medium or dark according to the consumer's preferences.

With notes of tangerine and chocolate, this coffee achieves a perfect balance between sweet and acidic. Its acidity is medium-high, the sweetness is moderate, and the bitterness is medium-low, making it pleasant to the palate. With a medium body, it is ideal for preparing espresso, milk drinks, filtered and American style. For coffee lovers, this Chiapas coffee offers a unique sensory experience that is worth trying and enjoying.



**CHIAPAS, MX**



## Characteristics

**Region:** Tapachula, Soconusco. Height: 1250 m.a.s.m.

**Variety:** Bourbon

**Process:** Washing

**Toasting options:** Light / Medium / Dark Tastes like: Mandarin and chocolate

**Acidity:** Medium - high

**Sweetness:** Medium

**Bitterness:** Medium - low

**Body:** Medium

**It is recommended to prepare in:** Espresso, milk drinks, filtered and American style

**Chiapas** |  
\$27.00/kg.

**Chiapas—Robusta** |  
\$25.00/kg

**Chiapas—Maragogype**  
\$42.00 kg

NH

# OAXACA, MX

Coffee from the Sierra Mazateca region in Oaxaca, Mexico, is highly recognized for its distinctive flavor and aroma. Grown at 1250 meters above sea level, it uses the Typica variety and is processed by washing to guarantee great cleanliness to the grains.

Available in light, medium and dark roasts, this coffee stands out for its notes of nuts, chocolates and caramels, making it ideal for sweet drinks. With low acidity, medium-high sweetness, moderate bitterness and medium body, it is versatile and can be enjoyed in various preparations, from intense espresso to creamy milk drinks. In short, Sierra Mazateca coffee is a high-quality choice with a unique and delicious flavor, perfect for coffee lovers.



OAXACA, MX

## Characteristics

**Region:** Sierra Mazateca Zone Height: 1250 m.a.s.l.

**Variety:** Typica

**Process:** Washing

**Toasting options:** Light / Medium / Dark Tastes like: Nuts, chocolates and candies

**Acidity:** Low

**Sweetness:** Medium - High

**Bitterness:** Medium

**Body:** Medium

**It is recommended to prepare in:** Espresso, milk drinks, filtered and American style

**Oaxaca** | **Oaxaca Geisha** | **Oaxaca Honey** | **Oaxaca Costa Lavado**

\$23.25/kg

\$69.50/kg

\$52.53/ kg

\$38.63/kg

NH



NH

# VERACRUZ, MX

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This coffee comes from the Huatusco region, located 1290 meters above sea level, and is a blend of the Sarchymor, Obata and Costa Rica 95 varieties. Thanks to the washing process used in its production, distinctive chocolate flavors stand out. and orange. With a low acidity, the coffee highlights its sweetness, while it has a medium-high bitterness and a high body, making it perfect for a strong espresso.

It is also suitable for milky drinks, such as cappuccinos and lattes, as well as American-style coffee. In short, this coffee offers a delicious option for those who appreciate complex and rich coffee flavors.



VERACRUZ, MX

## Characteristics

**Region:** Huatusco Zone Height: 1290 m.a.s.l.

**Variety:** Mixture of Sarchymor, Obata and Costa Rica 95

**Process:** Washing

**Toasting options:** Light / Medium / Dark Tastes like: Chocolates and orange

**Acidity:** Low

**Sweetness:** High

**Bitterness:** Medium - High

**Body:** Tall

**It is recommended to prepare in:** Espresso, milk drinks and American style.

**Veracruz Zongolica | Veracruz Huatusco | Veracruz Decaffeinated**

\$33.26/kg

\$25.00/kg

\$26.50/ kg

NH







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## Other Origins We Offer

1. COLOMBIA
2. BRAZIL
3. COSTA RICA
4. PANAMA
5. DOMINICAN REPUBLIC





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**HIGH QUALITY.  
BEST TASTE.**



**NAWFEL IBRAHIM** EUROPE , ASIA & NORTH AMERICA

**JUAN TENA** MEXICO & LATIN AMERICA

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