

# Crown Jewel Mexico Washed Marsellesa Givette Pérez Orea CJ1636

9.23.2025 | [See This Coffee Online Here](#)

## Overview

This is a low intervention washed Marsellesa variety coffee from Veracruz, Mexico, produced by Givette Pérez Orea on her farm, Finca Fátima.

The flavor profile is at once decadent and dessert-like, while remaining comforting, approachable, and reliable. We tasted praline, crème fraîche, pomegranate molasses, and apple butter.

Our roasters noted the green coffee's low density and strongly recommend a low and slow approach for best results.

When brewed we were enamored with the coffee's performance in pour-overs and batch brews, easy to dial at standard ratios and grind settings, with slightly long brew times. It's also versatile as espresso, which is where it's landing on The Crown's service menu.

## Taste Analysis by Isabella Vitaliano

In the remote landscape of Mexico's lush native forests of Veracruz, you'll find Givette Pérez Orea and her farm Finca Fatima growing the most delicious coffees. From chocolate cake, apple, berry, mango and sesame, this amalgamation of flavors plays in such a deliciously fun way. Any coffee drinker will be able to recognize the effort and pristine quality and care that has gone into making this lot.

The profile of this coffee is very much a dessert base with hazelnut praline and cakelike texture. It is extremely sweet and soft and is almost reminiscent of crème fraîche. Dark chocolate, pomegranate and molasses also contribute to this dessert medley.

A couple of folks have noted that there is a sort of cedar or earthiness but 'in a good way' and I'd have to agree with them. It is not a negative connotation in any sense but rather a floral earthiness of fresh aromatics and childhood nostalgia.

Top notes like pear, pineapple, vanilla, pluot, pecan pie and jasmine also come through. It is reliable, steady and interesting. Kind of everything you want and need from a coffee.

We found that it performs better as a pourover over how it presents on the cupping table. If you feel a little bit confused by our tasting notes, make sure to try it as a brew before making any hard and fast decisions.

For me, this is the absolute perfect coffee to serve on batch brew: Interesting enough to please your coffee-nerd customer base but also a great crowd please for those just running in and grabbing a cup to go. By the time they get to their car they'll take a second to stop and really appreciate this coffee; it's hard not to.

This is headed to espresso at The Crown and although I haven't had the chance to taste this on espresso yet, I'm sure there will be a line out the door with people wanting to get their hands on it.

## Source Analysis by Royal Coffee

Nestled in the heart of Mexico's cloud forest corridor — the very region where the first Arabica varieties were introduced to the country — Finca Fátima sits at 1,250 meters above sea level. Spanning 20 hectares, the farm is fully dedicated to the cultivation of specialty coffee, with a deep commitment to sustainability, biodiversity, and quality.

Finca Fátima cultivates a diverse range of exceptional Arabica varieties, including Marsellesa, Caturra, Garnica, Gesha, and Typica.

In 2019, 2021, 2024, and 2025, Finca Fátima was awarded the Cup of Excellence, with scores of 89.41, 87.17, 87.55, and 88.04 respectively, competing with the Criolla Typica variety from Coatepec and the Gesha variety, originally from Africa and established in the region for over 30 years.

The post-harvest processes carried out at the farm range from traditional washed and natural methods to more complex and experimental techniques, such as semi-washed, honey, prolonged fermentation, anaerobic, and carbonic maceration processes. Each process is carefully designed to highlight the unique characteristics of each variety and lot, delivering exceptional flavors in every cup.

Beyond its commitment to quality, Finca Fátima plays a vital role in regional biodiversity conservation. The plantation is home to more than 15 fruit tree species, over 10 varieties of orchids—including the iconic vanilla—and a wide array of birds, mammals, and beneficial insects. The land also shelters two natural springs, endemic flowers, and ancient tree ferns, all native to the mesophilic mountain forest ecosystem.

A proud, women-led farm (Givette Pérez) with nearly a century of family legacy, Finca Fátima stands as a model of sustainable, regenerative agriculture. Chemical inputs are avoided entirely; instead, the farm focuses on rebuilding soil health through the production and application of organic fertilizers made on-site.

Finca Fátima is more than just a farm, it is a living ecosystem, a legacy of strong women, and a source of some of Mexico's most remarkable coffees.

|                   |                                   |                     |                                                                                  |
|-------------------|-----------------------------------|---------------------|----------------------------------------------------------------------------------|
| <b>Grower:</b>    | Finca Fatima   Givette Pérez Orea | <b>Process:</b>     | Fully washed and dried inside solar dryers that provide protection from the rain |
| <b>Region:</b>    | Coatepec, Veracruz, Mexico        | <b>Cultivar(s):</b> | Marsellesa                                                                       |
| <b>Elevation:</b> | 1250 masl                         | <b>Harvest:</b>     | November - April                                                                 |

## Green Analysis by Isabella Vitaliano

A super low density for this coffee goes a long way in telling the story of its preferred roast method. We found the long and slow really does the trick to bring out decadent dessert like notes and pineapple crispness. An average sized coffee with 60% in the 17-18 screen size range. Sinar was 10.9% in the average range and water activity is a little bit above average.

Marsellesa is a cross between Timor Hybrid and Villa Sarchi, a selection that was made in Nicaragua for its rust resistance traits. Released in 2009, it can be found throughout Central and South American countries. The cultivar has an average bean size, high yield potential and has a dwarf stature, allowing more trees to be planted on farms. It's known for improved cup quality over other Sarchimor hybrids, but requires higher input to yield good results.

| Screen Size | Percent |  | Density                       |
|-------------|---------|--|-------------------------------|
| >20         | 2.78%   |  | (free settled) 657            |
| 19          | 11.97%  |  | (Sinar) 659                   |
| 18          | 32.95%  |  |                               |
| 17          | 28.09%  |  | <b>Total Moisture Content</b> |
| 16          | 15.42%  |  | (Sinar) 10.9%                 |
| 15          | 6.67%   |  |                               |
| 14          | 2.11%   |  | <b>Water Activity</b>         |
| ≤13         |         |  | (Rotronic) 0.587 - 21.26      |

## Diedrich IR5 Analysis by Doris Garrido

Machine: Diedrich IR5

Batch Size: 5.5 lb.

My earliest memories of coffee come from Veracruz, México, a state well known for its coffee culture. The first time I saw real coffee in a jute bag was when my dad brought some back on one of his trips to that state. Last April, I had the opportunity to meet Givette Perez Orea and her brother during the coffee expo in Houston. She gifted me a collection of cards painted with the diverse Orquídeas de México. I was intrigued and searched for their finca Fátima. What a beautiful name, I thought. I am pretty sure there's a great story behind it. It seems the siblings are sensitive and romantic just like me. What I found was that the finca looked amazing surrounded by lush greenery in the magical land of Ocotitlán, Veracruz, a natural paradise I might say.

I roasted their Marsellesa very carefully, the density showed low, and knowing the Timor roots, I was fully committed to caramelizing as much as possible. These beans absorb the heat quickly, I assure you.

I started with a low charge -391 F - I noticed the beans heating up quickly in the first minute so I waited to add all the gas. I kept it for 3 minutes - remember Diedrich will retain energy- so after that I just dropped to the lowest setting. Next, I added full airflow at 316F. If I could change something, I'd reduce it to 50% at that point. I nearly lost the roast before the first crack, but fortunately, the coffee cracked at that moment, and caramelization continued for 1:44 minutes of post-development. I dropped the coffee at 393.7F.

A long drying phase, with a total time of 11:15 minutes of roasting. I am just realizing how long the roast went! The coffee truly needed a gentle touch - and I was rewarded with a beautiful juiciness, crisp lemon acidity, clean, vibrant profile. Caramelization came through like apple pie, candy, cherry cola, Tootsie roll and star anise. A very rounded cup that balanced its juiciness and acidity with a silky caramelized body.

There's a saying in Veracruz: 'Solo Veracruz es bello' I say all of my México is beautiful, but this piece of finca Fátima truly represents the beauty of Ocotitlán, Veracruz.

## Aillio Bullet R1 IBTS Analysis by Evan Gilman

*We use the RoasTime app and roast.world site to document our roasts on the Bullet. You can find our roast documentation below by searching on roast.world, or by clicking on the link below.*

*Take a look at our roast profiles below, as they are constantly changing!*

Absolutely phenomenal coffee comes out of Veracruz, and you wouldn't know it from the rarity of the stuff on menus. I was first turned on to Veracruz coffees by the kind folks at Buna in Mexico City. Lalo and David were visiting San Francisco and touted the charms of this origin way back in 2014, but I didn't have an opportunity to try it until a few years later in CDMX. So, when I was handed this sample, I was expecting a gentle yet complex cup, and aimed to achieve it through my roast.

Doris said one word to me when I was about to roast it "soft!" I knew what to do from that point. Lower charge temperature, even-handed heat application, and plenty of airflow to draw out the roast into an evenly developed treat.

I started with a super-low charge temp of 419F, with P8 power and F2 fan to push the coffee through green stage. At peak rate of change, I increased fan to F3, then toggled downward again by reducing power to F7 and adding even more airflow with F4 a good deal before yellowing. This was going to be a slow and steady process. Around 360F / 8:00 (wow) I gave a touch of fan at F5 to appease the spike-in-RoR spirits. Then, just before crack, I went whole hog on F5, and even reduced heat to F6 for a slow post-crack development. And what a crack it was! This coffee puts rice krispies to shame in the snap crackle pop department – you won't miss it. I ended up finishing this roast at 394.5F / 11:21, and that was the right move.

In the cup, it's pure dessert. The backing of the whole experience is hazelnut and vanilla sweetness, but there's some floral subtlety here as well, and something that just kept me coming back for more. As MJ notes below, this is just a super nostalgic flavor experience. There's chocolate, pie crust, a touch of spice... everything you'd expect from this time of year. That, and it's incredibly chuggable, so get ready to bend the elbow.

You can follow along with my roast here at roast.world:  
<https://roast.world/egilman/roasts/Q9u1bT6A9K8VVgdicZPgP>

## Ikawa Pro V3 Analysis by Isabella Vitaliano

*Our current Ikawa practice compares two sample roast profiles, originally designed for different densities of green coffee. The two roasts differ slightly in total length, charge temperature, and time spent between color change in first crack. You can learn more about the profiles [here](#).*

This coffee has a really low density and follows the normal expectations for roast profiling. The short and fast high density roast was a little bit thin but with soft candy flavor and milky texture. Not a ton of acidity in this coffee but you the expression of this coffee is still pretty great. The long and slow low density roast had more acidity with kiwi like flavors, higher acidity and caramelized lemons. Lots of roasted chestnut and chocolate were in the mix as well.

Doris and I preferred the low density roast overall but we think an ideal roast would be somewhere in the middle. Either way, the light density profile is a great way to start. Enjoy cupping!

You can roast your own by linking to our profiles in the Ikawa Pro app here:

Roast 1: [Low Density Sample Roast](#)

Roast 2: [High Density Sample Roast](#)

## Brew Analysis by MJ Smith

I really don't know how to explain it, but this coffee just feels so perfect for this time of year. The end of the summer, beginning of the fall, where the leaves are just starting to change, the grocery stores are all packed full of pumpkins and Halloween candy, and there's that familiar, crisp fall breeze that makes everything feel nostalgic. With an undeniable caramelly sweetness, some bright and punchy tartness, and just a soft hint of florals, I think this coffee could be incredibly versatile in terms of how it can be brewed. We made a whole lineup of brews, and they were all so delicious, but the two that we all liked the best were actually very similar, with the brew device being the only difference. Both brews have a dose of 18g and were ground at 11, with a 16.67 ratio. Let's get into them, shall we?

For this first recipe, we used the Kalita Wave, which gave us a final brew time of 3:45 and a TDS of 1.31. This brew was I think the favorite overall. Personally, I got notes of applesauce, burnt caramel, tamarind, cucumber, and pecan. The rest of the team all found some form of caramel notes, with quite a wide range of other notes as well, including cola, dates, apricot, black tea, jasmine, dark chocolate, peanut butter, orange zest, and graham cracker.

The second recipe was made on a V60. It had a final brew time of 4:05 and a TDS of 1.30. In typical V60 fashion, this cup was a little bit cleaner and more direct. While the previous recipe had kind of a wider range of notes, this one was much more specifically citrusy and sugary sweet. On this brew, we were all calibrated in the sense that we all found notes of black tea and citrus (orange, lemon, and tangerine to be specific). Additionally, we found notes of butterscotch, sugar cookie, caramel, pluot, jasmine, and chocolate.

Like I mentioned previously, based on my limited interactions with it, this coffee really does seem like it would be incredibly versatile, tasting delicious however it's brewed. If you're looking for a classic washed process coffee that will check everyone's boxes, I really think you will find your match in this one. It's easy to dial in and brew, and it's even easier to drink! Enjoy!

| Method | Grind (EKS43) | Dose (g) | H2O (g) | Ratio | Bloom (g) | Bloom (s) | Total Brew Time | TDS  | Ext % |
|--------|---------------|----------|---------|-------|-----------|-----------|-----------------|------|-------|
| Wave   | 11            | 18       | 300     | 16.67 | 50        | 40        | 3:45            | 1.31 | 18.68 |
| V60    | 11            | 18       | 300     | 16.67 | 50        | 40        | 4:05            | 1.30 | 18.89 |

## Espresso Analysis

Recipe 1: 19g dose, 40g yield, 32 seconds

Recipe 2: 17.5g dose, 38g yield, 28 seconds

First thing's first, dessert! This delightful coffee had it in droves, ginger candy, chocolate oranges, frangipane, there was a lot to love about it. A coffee with a unique and pleasant charm, having clean, aromatic sensibilities, whilst being capable of such decadent sweetness. This well-rounded sip, with its' heady efflorescence bolstered by an undeniable syrupy sweetness, had me primed for what was to come.

For our first 'dessert first' dial, I took a slightly hearty 19 gram dose, extracted 40 grams, which took 32 seconds. This shot offered a subtle fruitiness reminiscent of kiwi or star fruit, buttery with a mouthfeel akin to pastry cream, this shot was really a whole fruit tart! With an expressive crema, featuring afterglow of tarragon, and marigold, I was left quite satisfied that I had developed a worthy recipe.

Our next contender, dosed moderately at 17.5 grams, yielding 38 grams, and taking a total of 28 seconds, was also quite a stunner. Like our first dial, balanced, floral and sweet, this shot lingered with slightly more depth, more nuttiness, think strawberry jam & frangipane. A bit of flippant aromatics, sweet like dried oranges, and mezcal palomas. Finally leaving us on an unexpected savory note that reminded me of dashi broth.

Wow this coffee, it's the orange twist atop a chocolate mousse, it's the sprig of mint on the cheesecake, this coffee could be as balanced or decadent as you like, and you will like it.