



MEXICO OAXACA MIXTECA SAN MIGUEL GUERREO - ECOTAC

Notes: LIME, BROWN SUGAR, CACOA.

ORIGIN INFORMATION

Grower	Smallholder farmers from San Miguel de Guerrero
Variety	Bourbon, Caturra, Maragogipe, Mundo Novo and Typica
Region	San Miguel de Guerrero, San Andres, Oaxaca, Mexico
Harvest	January - April
Altitude	1,000 – 1700 meters
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Conventional

BACKGROUND DETAILS

This particular lot comes from families living in the community of San Miguel Guerrero within the municipality of San Andrés Municipality that cultivate coffee on farms with just a few acres. Imagine traveling along progressively steeper and curvier roads through villages, eventually arriving at a lush forest intercropped with coffee, bananas, corn, beans, and fruit trees. This Oaxacan coffee growing region, known as the Mountainous Package, is peppered with small coffee farms.

Processing details

During the harvest, each producer follows a strict protocol which includes picking cherries at optimum ripeness, hand sorting, floating to remove damaged and undeveloped beans, depulping and

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fermenting. After fermentation, the parchment is washed and placed on patios or raised beds to slowly dry to 11%.

Exporting preparation

Producers work with Garra de Jaguar, which facilitates transportation of dried parchment to the dry mill facility where coffee is received, cupped and selected for export. Garra de Jaguar preparation ensures traceability and quality control throughout the post harvest process, which is a vital resource for establishing higher prices for producers