



MEXICO OAXACA PLUMA SIERRA SUR BUENAVISTA LOXICHA ECOTAC

Notes: COCOA, CAMEL, CITRUS, MELON.

ORIGIN INFORMATION

Grower Smallholder farmers from Buenavista Loxicha Community
Variety Bourbon, Caturra, Maragogipe, Mundo Novo, and Typica
Region Buenavista Loxicha, San Agustin Loxicha, Oaxaca, Mexico
Harvest January - April
Altitude 1000 - 1700 masl
Soil Clay minerals
Process Fully washed and dried in the sun
Certifications Conventional

BACKGROUND DETAILS

Growing Region

This particular lot comes from families living in the community of Buenavista Loxicha within the municipality of San Agustin Loxicha that cultivate coffee on farms with just a few acres. Imagine starting at sea level in the popular Mexican beach destination of Puerto Escondido and traveling along progressively steeper and curvier roads through villages, eventually arriving at a lush forest intercropped with coffee, bananas, corn, beans, fruit trees, and views of the Pacific Ocean. This is the Oaxacan coffee growing region known as the zona Pluma where the Sierra Madre del Sur coastal mountain range 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 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.