



## **MEXICO OAXACA SIERRA NORTE SAN PEDRO AYACAXTEPEC ALTURA HG EP-ECOTAC**

Notes: MANDARIN ORANGE, PEACH, CARAMEL, CHOCOLATE.

### **ORIGIN INFORMATION**

Grower	Smallholder farmers from San Pedro Ayacaxtepec
Variety	Bourbon, Mundo Novo and Typica
Region	San Pedro Ayacaxtepec, Santa Maria Alotepec, Oaxaca.
Harvest	October – March
Altitude	1,000 – 1,600 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 Pedro Ayacaxtepec within the Santa María Alotepec 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 Sierra Madre del Norte 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.