



MEXICO ORGANIC CHIAPAS FINCA HAMBURGO

Notes: ORANGE, NOUGAT, MILK CHOCOLATE, BROWN SUGAR

ORIGIN INFORMATION

Grower	Tomas Edelman Blass Finca Hamburgo
Variety	Bourbon, Mundo Nuovo, Catuai, Maragogype, Pacamara
Region	Chiapas, Mexico
Harvest	December - April
Altitude	1,300 – 2,000 meters
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Organic

BACKGROUND DETAILS

Perched atop the Sierra Madre mountains in the Chiapas region of Mexico, Finca Hamburgo is home to one of the oldest coffee farms in the country, boasting a lush landscape and a rich history. The tropical climate with both rainy and dry seasons, fertile volcanic soil, indigenous shade trees and high altitude of 1,300 meters above sea level contribute to the plantation's ideal growing conditions and high-quality Arabica coffee bean production.

This fifth-generation family-run farm that is a long-time producer for SF Bay is currently managed by Tomás Edelmann, together with his wife Maria Amalia Toriello, son (Tomás) Bruno and daughter Miranda. However, Finca Hamburgo was first established in 1888 by Tomás' great grandfather, Arthur Edelmann, who immigrated from Hamburg, Germany. At the encouragement of the Mexican government, he was invited to bring his coffee machinery expertise to develop the jungle terrain, build infrastructure and initiate the coffee industry in that area. In doing so, his priorities early on were to ensure work, housing and food for the local people, and that same commitment remains central to the farm's operations today.



The farm currently supports more than 100 families of permanent workers, with up to an additional 500 Guatemalan workers and family members during the harvest season of October through February. For all of them, Finca Hamburgo can provide the services needed for a comfortable life, including food, housing, electricity, water, a medical clinic, soccer fields and schools. "Our relationship with San Francisco Bay Coffee has been in place for more than 20 years and has allowed us to maintain the farm, keep it functioning and make a living from it. The Rogers family that owns San Francisco Bay Coffee has always insisted on paying us more than the cost of our production, and they have invested more than \$1 million in our community to provide better conditions for the people who live and work with us," explains Tomás