

MEXICO

COOPERATIVA YAXCOFFEE, SHG EP

This coffee comes from Yajalón, a municipality in the Tullijá Tzeltal Chol region of Chiapas, produced by Mayan Tzeltal farmers who follow organic practices. Around 750 farmers are part of the cooperative, supported through differentiated prices, plants, solar dryers, and training in good agricultural and regenerative practices to adapt to climate change. Coffee, called Cajpe in Tzeltal, is their main economic activity and is often grown alongside corn, beans, and chilies.

The organic farming system in Yajalon is performed under partial shade of native trees varieties & intercropped with beans, bananas, pumpkin and citrics and plums. As an organic group, fertilizations are made of cherry coffee pulp, dry leaves and wood ashes. Cherries are then picked ripe, de-pulped, fermented for 12–17 hours, washed, and sun-dried on farmers' yards or zarandas.

CUP PROFILE

caramel | nougat | roasted hazelnut | yellow stone fruit

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████

CUP PROFILE ESPRESSO

star fruit | milk chocolate

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████



REGIONALS

QUALITY

Country Mexico
Region Chiapas
Washing Station YAXALUM SPR DE RL
Ref. No. P11728
Coffee Type Arabica
Quality Strictly High Grown
Crop 2025/26
Harvest Time December - January
Harvest Method Picking
Altitude 1300 m
Variety Bourbon, Marsellesa & Caturra
Certification Organic
Processing Washed
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,79%
Odor clean
Color green
Defects 0-8 Defects
Screen Size 16+

CUPPING SCORE

83,23 (TSP Q-Arabica Grader)