

# MEXICO

## COOPERATIVA CAFEMEX, SHG EP

Chiapas is one of the most important coffee-growing regions in Mexico, located in the southern highlands near the border with Guatemala. Volcanic soils, high altitudes, and rich biodiversity create ideal conditions for high-quality Arabica coffee. Most of the coffee is grown by small-scale producers who use traditional and organic methods.

CafeMex is a cooperative founded in 2011, made up of 761 small-scale producers in the highlands of Chiapas. It was established to improve market access and working conditions, and it supports its members through organic production, Fair Trade practices, and technical assistance.

### CUP PROFILE

cocoa | dark chocolate | roasted hazelnut | yellow stone fruit

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



## REGIONALS

### QUALITY

**Country** Mexico  
**Region** Chiapas  
**Cooperative** CAFEMEX  
**Ref. No.** P11729  
**Coffee Type** Arabica  
**Quality** SHG EP  
**Crop** 2025/26  
**Harvest Time** December - January  
**Harvest Method** Picking  
**Altitude** 1225 m  
**Variety** Bourbon, Marsellesa & Caturra  
**Certification** FairTrade & Organic (FTO)  
**Processing** Washed  
**Soil Type** Vulkanboden  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 13,10%  
**Odor** clean  
**Color** bluish-green  
**Defects** 0-4 Defects  
**Screen Size** 16+

### CUPPING SCORE

83,00 (TSP Q-Arabica Grader)