MEXICO

COOPERATIVA YAXCOFFEE, SHG EP, DECAF



This coffee comes from Yajalón, a municipality in the Tulijá Tzeltal Chol region of Chiapas, produced by Mayan Tzeltal farmers who follow organic practices. 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.

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. Cherries are then picked ripe, de-pulped, fermented for 12–17 hours, washed, and sun-dried on farmers' yards or zarandas.

CUP PROFILE

caramel | malty | milk chocolate | nougat

Acidity	6
Body	6
Flavour	6

CUP PROFILE ESPRESSO

brown sugar | malty | red apple

Acidity	5
Body	6
Flavour	6

REGIONALS

QUALITY

Country Mexico
Region Chiapas
Washing Station YAXALUM SPR DE RL
Ref. No. P11831
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 Decaf (CO2) / Washed
Soil Type Volcanic soil
Packaging Type 60,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 11,80%
Odor clean
Color blue-green
Defects 0-8 Defects
Screen Size 16+

CUPPING SCORE

82,30 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE