

# 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. 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	██████████



## 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)