



MEXICO CHIAPAS SHG EP

100 % ARABICA

Region: Fronterizo Sierra Region **Cooperative:** PROCAFEM **Altitude:** 1.280 m **Species:** 100 % Arabica
Variety: Marsellesa, Costa Rica 95, Typica & Caturra
Processing: washed **Taste:** nutty and caramel-like, with slightly fruity notes; a balanced body and fine aftertaste



Roast



Preparation



Mexican temptation

This coffee comes from the Cafes Especiales De México (Cafemex) cooperative, which brings together 1,155 small coffee growers. Established in 2010, the cooperative focuses on high-quality coffees from selected varieties such as Caturra and Bourbon, which grow best in the Yajalon region of Chiapas, at an altitude of 800 to 1,200 metres. The cooperative's objective is manifold: it aims to identify alternatives for the sustainable development of local growers and communities, consolidate the production and trade of organic coffee, and promote practices that contribute to the preservation of natural resources.