



BLEND 25

A blend of:

MEXICO LA CANADA - ORGANIC

- REGION: Cañada, Oaxaca
- GROWER: Various small-holder farms
- PROCESSING: Washed, Sun-Dried
- COFFEE GRADE: SHG
- GROWING ALTITUDE: 1200-1500 masl
- PLANT VARIETIES/CULTIVAR: Mundo Novo, Bourbon, Typica and Criollo
- HARVEST: January - March
- CERTIFICATIONS: Kosher, Organic

The humidity and altitude present in the Cañada region of Oaxaca, Mexico, create ideal conditions for growing coffee. The elevation here is 1200-1500 meters, containing mostly Mundo Novo, Bourbon, Typica and Criollo varieties. Union de Productores Las Flores is based in this region in this town of Eloxochitlán de Flores Magón. This supplier is about six hours east of Mixteca. Each member owns .5 – 3 hectares, wet-milling the coffee at their own mills before transporting their coffee in parchment to the UPLF beneficio. The majority of La Cañada farmers, pickers, and beneficio workers still speak the indigenous language of the region.

Organic specifies that the coffee is grown without chemical pesticides or fertilizers, using methods and materials that have a low impact on the environment.

SHG (Strictly High Grown) specifies that the coffee was grown at an altitude above 1350 meters. This term is also synonymous with SHB (Strictly Hard Bean); this classification is higher than HG.

and

ETHIOPIA LIMU GALE KEMISE - ORGANIC

- REGION: Jimma Zone, Oromia Region, Ethiopia
- GROWER: Gale Kemise Association
- PROCESSING: Fully washed and dried on raised beds
- COFFEE GRADE: 2
- GROWING ALTITUDE: 1,840 –2,130 meters

- PLANT VARIETIES/CULTIVAR: Indigenous heirloom cultivars
- HARVEST PERIOD: October - December
- CERTIFICATIONS: Kosher, Organic

Our Ethiopia Limu coffee is sourced from family-owned farms organized around the Gale Kemise Association, located within the Jimma Zone in the Oromia region, Ethiopia. Members of the Gale Kemise Association deliver ripe cherries to the Gale Kemise mill, located in Limmu Kossa, where the cherries are sorted and pulped. After pulping, the beans are fermented for 36 to 48 hours and then washed. The wet beans in parchment are placed on raised drying beds in thin layers and turned every 2 to 3 hours during the first few days of the drying process. Depending on weather, the beans are dried for 10 to 12 days until the moisture in the coffee beans is reduced to 11.5 percent. Then the beans are transported to Addis Ababa, the capital of Ethiopia, to be milled and bagged prior to export.



and

MEXICO CUSTAPEC – RFA

- REGION: Custapec, Chiapas, Mexico
- GROWER: Pohlenz family
- PROCESSING: Fully washed
- COFFEE GRADE: SHG EP
- GROWING ALTITUDE: 1100 masl
- PLANT VARIETIES/CULTIVAR: Yellow Caturra, Arabe, Bourbon and Catimor
- HARVEST PERIOD: December – April
- CERTIFICATIONS: Kosher, Rainforest Alliance

Finca Custepec is located in the state of Chiapas in the Custepec Valley, within the El Triunfo Biosphere Reserve buffer zone. The farm was founded in 1911 by Don Juan Pohlenz Dieckmann and his family. From the beginning the family was focused on growing sustainable

coffee while conserving the natural habitat. In 1956 the family founded Beneficio Custepec S.A. de C.V., a decentralized structure for the farming, processing and selling of coffee. The property is divided into 17 farms operated by Grupo Custepec. The farmers within the group continue to uphold the commitment to sustainability and preservation while providing excellent quality coffee.

Chiapas state, Southern Mexico

