

OAXACA, SIERRA SUR



Joaquin taking advantage of every opportunity to get cell service in the mountains.

LA PLUMA DE LACHAO, ORGANIC
Fully Washed
Sierra Sur, Oaxaca

85.25pts

Balanced caramel, chocolate, peach/
lemon acidity with dried fruit on
aroma and creamy body

130 bags available across 2 lots |
\$3.09 - \$3.30 | Landed late July -
early August

This is the heart of the La Pluma region. Ocean-kissed pine forests on the Pacific side of the Sierra Madre Oriental. By the time you are two ranges in you are surrounded by mountains and above the clouds; this doesn't feel like Mexico anymore. One small mountain town, really more of a trading center located in a valley that connects multiple small pueblas, is called Lachao. This is the home for UNECAFE, one of the few (if not only) active farmer groups in a region dominated by estates and middlemen buying block lots for multinationals.

Joaquin is the nominal head of UNECAFE, and a partner now for 4 years. The last year was a sensitization campaign; informing members about pricing, premiums, and expectations for specialty. Emphasizing selective picking, lot separation, and drying.

But this is still a place that sees ~1/5th of their harvest go to roya, so the cooperation also includes community campaigns to spray at the right time, and to replace bug traps.

A blend of short and medium-term goals for now, next year the big projects will be a radio program to broadcast information in indigenous languages, and a bodega program that will allow us to advance money earlier in the harvest and higher up the mountain.



OAXACA, LA MIXTECA



Jose Vasquez, right, and his wife carry on the community organization of producers in their region.

HUERTA DEL RIO, ORGANIC
Fully Washed
La Mixteca, Oaxaca

85.25pts

Honey covered almonds, lemon nectarine, toasted coconut and juicy peach

**75 bags avail on 1 lot | \$3.30 |
Landed late July - early August**

La Mixteca is remote; the road that takes you there is called the Devils Backbone. Over the past five years we've built two supply-chains in this high-altitude area. One through a respected elder who lives in Putla de Guerrero; Jose Vasquez. Now in his 70s, Jose's father organized their community into a group called 'Huerta del Rio', 'Garden of the River', after the river that connects their farms.

Today his wife does most of the organization, and his children pitch in where they can. Our program with them between last and this year included an emphasis on shade-nets through a 'best practices check-off program'. This gave farmers a list of best practices, asking them to self-evaluate in order to receive premiums. Next step is an informational audit to follow-up on this, and provide assistance in the form of agronomists or materials where needed.



OAXACA, LA CANADA



RED 5 DE DICIEMBRE, ORGANIC

Fully Washed

La Canada, Oaxaca

85.5 Pts.

Black pepper cherries and pomegranate, Black pepper, cherry aroma. Chocolate forward when hot. Cooled sweet Pomegranate sauce.

200 bags avail on 1 lot | \$3.15 | Landed late July - early August.

GUZMAN FERIA, ORGANIC

Fully Washed

La Canada, Oaxaca

87 Pts.

87 Guava syrup, big cacao, juicy viscous body, lingering tropical finish; pineapple, lingonberry and rosemary.

50 bags avail on 1 lot | \$3.85 | Landed late July - early August.

La Canada is the most extreme region in Oaxaca. Geographically that is. Compared to their neighbors, farmers from here are relatively new to selective picking, and more than a few years behind on processing. But this is also where local roasters and micro-lot coffee hunters go for their competition coffees; extreme environments lead to extreme flavor profiles. Plus, those who take the time can catch up quickly, and under the guidance of the larger cooperative CORO, members of 5 Red de Diciembre have banded together to sell specialty. We've purchased microlots from this group in the past, and this year asked for a regional lot...and we got it. Great complexity and a unique take, from partners who are just at the start of their journey into high specialty.

On the other end of the spectrum we have a long-time competitor Guzman Feria whose family collects from neighbors and his community near Sochiapan. Guzman first came to our attention when Mexico began the Cup of Excellence auction. His coffees never achieved top spot, but consistently placed in the top ten, and dominated our cupping tables. For four years now we've been getting microlots from Guzman on and off as an attempt to build a consistent and decent-sized lot La Canada. This is the first time we've gotten a lot up to 40 bags.



CHIAPAS, LA CONCORDIA



CAFECO, REGIONAL BLEND

Fully Washed
Chiapas

85pts

Malt, chocolate, caramel, sweet,
clean and balanced.

0 bags avail

CAFECO, PORFIRIO MARGOGYPE

Natural
Chiapas

The CAFECO cooperative is located on the southern border in Chiapas, within a stone's throw of Guatemala. Their membership is ancestrally Mayan, and their practices have always been over the top on natural resource management / sustainability. Last year we partnered with Ensembles de Café, who installed cuppers to cup through collections as they came into CAFECO's bodega. This allowed us to identify top lots and create variety of regional, profile and experimental blends. The best of these was a malty chocolate bomb that was bought out by a year-over-year customer. But the best individual lot to come out was an experiment by a single member who processed a Margogype natural.

