

**Region**

Chiapas

**Producer**

212 women coffee farmers

**Altitude**

1,100 - 1,500 masl.

**Variety**Bourbon, Typica, Sarchimor, Caturra, and  
Catuai**Harvest Period**

Dec - Mar

**Processing**

Washed

# MEXICO WASHED ARABICA ESPECIAL, CAFE DE MUJERES, CHIAPAS

citric • velvet • milk chocolate • orange • peach • lychee

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Mexico produces various premium coffees, ranging from lighter-bodied, delicate qualities to sweeter coffees with caramel or chocolate notes. These unique flavors are created by many different micro-climates with varied rainfall patterns and rich soils across the country. The coffee is grown in the shade of the trees in the native forest to better support the natural ecology.

The past years were not easy for Mexican coffee producers. Leaf rust and aging trees have substantially diminished production. This forced farmers to migrate to the cities, looking for alternative sources of income for their families. As a result of this new reality, women often stayed home, taking care of the coffee farms. They do not only work as farmers but have also become entrepreneurs and custodians of the cultural traditions. Nonetheless, gender inequality, particularly in rural areas, is still present today. This makes women more vulnerable as they often have less access to resources, education, employment, and decision-making. 212 women from the Sierra and Frailesca regions of Chiapas produced this coffee. They come together to eliminate the persistent inequalities and develop further economic opportunities for women.

Once the cherries are red and ripe, they are carefully selected by the women farmers. After being picked, they are pulped, and after a controlled fermentation process, the remainder of the mucilage is washed off. They dry the coffee typically under the sun and protect it while drying from humidity at night and extreme heat during mid-day with the appropriate coverage. Once the parchment is dry, it is moved to the dry mill to further process it for export.

MEXICO



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LIST + BEISLER

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