



OG ORGANIC

A blend of the following coffees:

MEXICO CHIAPAS GRAPOS – ORGANIC

- REGION: Chiapas, Mexico
- GROWER: Grupo de Asesores de Producción Orgánica y Sustentable (GRAPOS)
- PROCESSING: Fully washed and sun-dried
- GROWING ALTITUDE: 1200 – 1500 masl
- PLANT VARIETIES/CULTIVAR: Bourbon, Caturra, Catuai, and Typica
- HARVEST PERIOD: October – March
- CERTIFICATIONS: Organic

This coffee is sourced from family owned farms organized around the Organic and Sustainable Production Advisory Group (Grupo de Asesores de Producción Orgánica y Sustentables, or GRAPOS) - a farmers group operating in the municipalities of Unión Juárez, Cacahoatan, and Tapachula located within the state of Chiapas, Mexico. Members of GRAPOS are mainly smallholder farmers with an average of 3 hectares of land.

GRAPOS provides essential services to its members including access to finance, technical assistance and community development programs. It has invested in nurseries to support farm renovation, and diversification initiatives including a handmade textiles production program and mushroom cultivation project aimed at creating other sources of income.



PERU APROSELVA CO-OP – ORGANIC

- REGION: Junin
- GROWER: APROSELVA
- PROCESSING: Washed
- GROWING ALTITUDE: 1,200–1,800 masl
- PLANT VARIETIES/CULTIVAR: Typica, Catimor, Borbuon, Caturra, Catuai
- HARVEST PERIOD: April–September
- CERTIFICATIONS: Organic

APROSELVA (Asociacion de Productores Cafetaleros Selva Central) is a producer cooperative founded in 2012 in the Junin region of Peru, with the purpose of promoting organic agricultural development and environmentally conscious farming practices, along with the technical, economic, social and cultural development of farmers and families who produce coffee in this region.

The co-op consists of 530 producer members from 15 small communities in the provinces of Chanchamayo and Satipo. These beautiful farms are rich in agricultural diversity, from shade trees to fruits including papaya, oranges and pineapple to vegetables such as peppers (for ceviche!).



Roast: medium/dark

Tasting notes: brown sugar, smoke