

Origin	Community	Producer	Variety	SCA	Tasting Notes
México Chiapas	Comunidades Chiapas	Tacaná Suprema	Bourbon, Costa Rica, Typica, Caturra, Catimor	84	Aroma: Citrus, lime Flavour: Fresh herbs, chocolate Body: Silky Acidity: Bright
México Chiapas	Salchiji	Noe Velázquez & Juana Angel	Bourbon	84	Aroma: Ripe fruit, Cherry Taste: Caramel, White chocolate Body: Creamy Acidity: Light
México Chiapas	Pavencul	Gabino Pérez & Yolanda Velázquez	Bourbon Sold Out	84.5	Aroma: Grape, Hazelnut, Honey Taste: Nutty, Vanilla Body: Dry Acidity: Medium
México Chiapas	Agua Caliente	Lázaro Morales & Apolonia Pérez	Typica, Catimor	85	Aroma: Stone fruit, almond Taste: Cinnamon, Hazelnut, Cocoa Body: Creamy Acidity: Mild
México Chiapas	La Soledad	Mario Roblero & Hortencia Morales	Bourbon	85.25	Aroma: Hazelnut, Sweet spices, cloves Taste: Lemon, Cherry, Blueberries Body: Creamy, silky Acidity: Citrus
México Chiapas	Pavencul	Juan Verdugo & María Morales	Bourbon, Caturra	85.75	Aroma: Strawberry, Date, Plum Taste: Orange, caramel, chocolate Body: Silky Acidity: Vinacious
México Chiapas	La Soledad	Domitilo Pérez & Lucila Santiz	Bourbon, Typica	86	Aroma: Jasmine, Bergamot, Strawberry Taste: Floral, Butter, Maple Honey Body: Juicy Acidity: Vinacious



Farmers Communities Chiapas - Tacaná

Las Delicias, Chespel, Agua Caliente, Chanjalé, San Rafael Guatimoc, La Boquilla, La Soledad, Salchiji and Pavencul, are communities of small farmers who year after year strive to grow one of the best coffees in the world. The average size of the farms is 1.5 hectares, at altitudes between 1600 and 2000 meters above sea level, planted mainly with Bourbon, Typica and Caturra, always cultivated under the shade of trees (Shade Grown). The intense rainfall and the rich volcanic soils of the area give the beans their particular body and pleasant acidity, producing the excellent quality characteristic of these high altitude coffees.

Volcán Tacaná, Tapachula, Chiapas, México

The Tacaná volcano, with one foot in Mexico and the other in Guatemala, is a giant that reaches 4,090 metres above sea level. Surrounded by lush mountains and rushing rivers, it is an area world renowned for the quality of its coffee plantations. This tropical paradise allows for multiple scenarios, from the possibility of seeing the clouds from above, to looking up and not seeing the sky due to its forest density.



Origin:
Soconusco, Chiapas

Lot:
Tacaná Suprema

Harvest:
2022

Variety:
Bourbon, Costa Rica, Typica, Caturra, Catimor

Altitude:
1600-2000 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Fragrance/Aroma: 7.75

Flavour: 7.5

Residual flavour: 7.5

Acidity: 7.75

Body: 7.75

Uniformity: 10

Clean cup: 10

Balance: 8

Sweetness: 10

Taster Score: 7.75

Final Score: 84

Tasting Notes:

Aroma: Citrus, lime **Flavour:** Fresh herbs, chocolate
Body: Silky **Acidity:** Bright

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Noe Velázquez & Juana Ángel Díaz

Shade-grown, sustainable impact coffee



Noe Velázquez & Juana Ángel Díaz

Noé Velázquez, at 45 years old, is one of the youngest active producers in his community, but also one of the most committed to the quality of his coffee.

His plots are located on the slopes of the Tacaná volcano, which gives them a special quality and flavour that, together with his hard work, results in a unique coffee, full of love and dedication to the land.

Community: Salchijii, Tapachula, Chiapas, México

Salchijii is a small village located in the Sierra Madre de Chiapas, in the Soconusco region. The farmers of the Salchijii Group who participate in EthicHub live amidst mountains of spectacular beauty but are isolated from population centres, making it difficult for them to access direct marketing channels for the sale of their crops. From their homes, it takes more than two hours to reach the nearest town, despite paved roads. They farm on steep slopes located at more than 1,500 m.o.s.l. These geographical conditions favour the production of high quality coffee, with higher yields and better cup characteristics: acidity, aroma and body.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0195

Harvest:
2022

Variety:
Bourbon

Altitude:
1.600 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Fragrance/Aroma: 7.75

Flavour: 7.5

Residual flavour: 7.5

Acidity: 7.75

Body: 7.75

Uniformity: 10

Clean cup: 10

Balance: 8

Sweetness: 10

Taster Score: 7.75

Final Score: 84

Tasting Notes:

Aroma: Ripe fruit, Cherry

Flavour: Caramel, white chocolate

Body: Creamy

Acidity: Light

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Gabino Pérez & Yolanda Velázquez

Don Gabino, of Mam indigenous origin, born in the Pavencul ejido, preserves the identity of his ancestors and respects it with great pride. As a child, Don Gabino began working in coffee plantations in the area and little by little he began to buy plots of land. Today, at almost 70 years of age, he has 55 years of experience, which he passes on to his children and members of the community. His influence in the community and in his family has been very important, and thanks to his example, many more producers have joined him over the years.

Community: Pavencul, Tapachula, Chiapas, México

Within the Soconusco area, nestled in the Sierra Madre de Chiapas, we find one of the most beautiful and remote communities of the city of Tapachula, the municipality to which Pavencul belongs, whose population is mainly of indigenous origin of the Mayan Mam ethnic group. The coffee trees are located in a privileged area, at an altitude of around 1900 m.o.s.l., on the slopes of the mountains, on steep slopes and in the shade, respecting the biodiversity of the environment and its volcanic soils, which add a special value to such valuable crops.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0171

Harvest:
2022

Variety:
Bourbon

Altitude:
1.900 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Tasting Notes:

Aroma: Grape, Hazelnut, Honey

Taste: Nutty, Vanilla

Body: Dry

Acidity: Medium

Fragrance/Aroma:	7.75
Flavour:	7.75
Residual flavour:	7.75
Acidity:	7.75
Body:	7.75
Uniformity:	10
Clean cup:	10
Balance:	7.75
Sweetness:	10
Taster Score:	8
Final Score:	84.5

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Lázaro Morales & Apolonia Pérez

Shade-grown, sustainable impact coffee



Lázaro Morales & Apolonia Pérez

Don Lázaro and Doña Apolonia are the pillar of a family of coffee growers, with great experience and care for their coffee plantations, both have managed to transmit this love and knowledge to their children.

Community: Agua Caliente, Tapachula, Chiapas, México

The Agua Caliente community is located in the Sierra Madre de Chiapas in the beautiful Soconusco area, at an altitude of approximately 1600 metres above sea level, at the headwaters of the Coatan and Cahoacan river basins, within the municipality of Tapachula. It is known for its hot springs, which give its name to the Ejido, its natural wealth and dreamlike landscapes. The coffee plantations are found within a rich biodiversity of crops, under the shade which gives special characteristics to the coffee of the zone.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0249

Harvest:
2022

Variety:
Typica, Catimor

Altitude:
1.600 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Fragrance/Aroma:	7.75
Flavour:	7.75
Residual flavour:	7.75
Acidity:	7.75
Body:	7.75
Uniformity:	10
Clean cup:	10
Balance:	8
Sweetness:	10
Taster Score:	8
Final Score:	85

Tasting Notes:

Aroma: Stone fruit, almond

Taste: Cinnamon, Hazelnut, Cocoa

Body: Creamy

Acidity: Mild

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Mario Roblero & Hortencia Morales

Don Mario and Doña Hortencia were born in Chiapas, they grew up surrounded by nature, coffee plantations that unify with the jungle. They have learned all about coffee and its production in harmony with the environment, this is reflected in their harvests, their dedication pays off and now we can taste this wonderful coffee.

Community: La Soledad, Tapachula, Chiapas, México

La Soledad is a beautiful place hidden within the majesty of the mountains and the beauty of the clouds at approximately 1700 meters above sea level. To get there it is necessary to cross rivers and walk up narrow paths to reach this paradise, rich in volcanic soil, with an ideal climate and vegetation to obtain a coffee with spectacular flavour and quality.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0144

Harvest:
2022

Variety:
Bourbon

Altitude:
1.700 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Fragrance/Aroma: 7.75

Flavour: 7.75

Residual flavour: 7.75

Acidity: 8

Body: 8

Uniformity: 10

Clean cup: 10

Balance: 8

Sweetness: 10

Taster Score: 8

Final Score: 85.25

Tasting Notes:

Aroma: Hazelnut, Sweet spices, cloves

Taste: Lemon, Cherry, Blueberries

Body: Creamy, silky

Acidity: Citrus

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Juan Verdugo & María Morales

Don Juan, like the vast majority of his neighbours, was born and grew up in a family of small coffee growers who for generations have passed on not only the knowledge of coffee growing activities but also the love and passion for the care of their coffee plantations. A cheerful and hard-working man, at 70 years of age, he never loses his enthusiasm for working his coffee plantations.

Community: Pavencul, Tapachula, Chiapas, México

Within the Soconusco area, nestled in the Sierra Madre de Chiapas, we find one of the most beautiful and remote communities of the city of Tapachula, the municipality to which Pavencul belongs, whose population is mainly of indigenous origin of the Mayan Mam ethnic group. The coffee trees are located in a privileged area, at an altitude of around 1900 m.o.s.l., on the slopes of the mountains, on steep slopes and in the shade, respecting the biodiversity of the environment and its volcanic soils, which add a special value to such valuable crops.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0178

Harvest:
2022

Variety:
Bourbon, Caturra

Altitude:
1.900 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Tasting Notes:

Aroma: Strawberry, Date, Plum
Taste: Orange, caramel, chocolate
Body: Silky
Acidity: Vinacious

Fragrance/Aroma: 7.75

Flavour: 8

Residual flavour: 7.75

Acidity: 8

Body: 8

Uniformity: 10

Clean cup: 10

Balance: 8

Sweetness: 10

Taster Score: 8

Final Score: 85.75

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Agricultores: Domitilo Pérez & Lucila Santi

Domitilo Pérez is a small coffee farmer in one of the most beautiful and remote communities in the mountains of the Sierra Madre de Chiapas, La Soledad. He has been able to take advantage of the goodness that nature offers in that area, rich volcanic soils, abundant vegetation, good climate and a privileged altitude at 1700 meters that despite the difficult conditions of his land, on the slopes of the mountains, every year he obtains coffee harvests of incredible taste and exceptional quality.

Community: La Soledad, Tapachula, Chiapas, México

The farmers of Grupo La Soledad who participate in Ethichub live in the mountains amidst beautiful scenery and at the same time inaccessible to vehicles as they have no roads, so their inputs have to be carried uphill for about two hours from the nearest village and they have to bring their crops down on foot or by pack animals to the point where there is a road and from there to Tapachula, which takes them at least two hours more, all of which makes it impossible for them to have access to direct marketing channels for the sale of their crops. On the other hand, these geographical conditions favour the production of high quality coffee, with higher yields and better cup characteristics: acidity, aroma and body.



Origin:
Soconusco, Chiapas

Lot:
2022-MLT-0155

Harvest:
2022

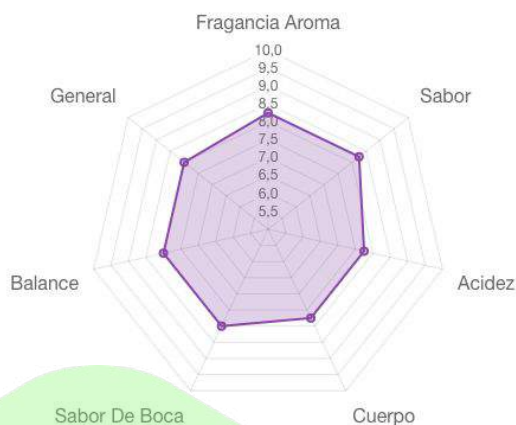
Variety:
Bourbon, Typica

Altitude:
1.700 m.o.s.l.

Process:
Washed

Drying:
Natural, sun and wind

Cultivation Method:
Sustainable; *ShadeGrown*



Fragrance/Aroma:	8.25
Flavour:	8.5
Residual flavour:	8.5
Acidity:	7.75
Body:	7.75
Uniformity:	10
Clean cup:	10
Balance:	8
Sweetness:	10
Taster Score:	8
Final Score:	86

Tasting Notes:

Aroma: Jasmine, Bergamot, Strawberry

Taste: Floral, Butter, Maple Honey

Body: Juicy

Acidity: Vinacious

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