

Grupo Terruño Nayarita Harvest Update - February 2023

Coffee cherries are slowly ripening and coming off the trees!!!



Ya comienza la cosecha!!

The harvest has begun in Nayarit! The nine societies of Grupo Terruño Nayarita (GTNay) are busy picking, processing, and drying cherries this time of the year.

The above photo of "super ripe" cherries was taken at the newest community in GTNay's network: Cumbres de Huicicila.

As a reminder, our harvest financing model is VERY different than most importers and our involvement goes well beyond the typical direct-trade model. Here are a few things we've committed to for over 25 years:

- Preharvest Financing, which includes:
 - The commitment to and purchasing of ALL cherries harvested by the producer members of GTNay
 - Financing of ALL harvest-related expenses; logistics/trucking expenses, picking, wet milling, and drying labor expenses

Daily Patio Lot Separation

- By keeping all patio lots separate and labeled before cupping, we have details on the quality of the harvest on a day-to-day basis and can provide immediate feedback to producers where necessary
- This is not a standard for the industry, and it involves a lot more labor, data collection, and warehouse space than traditional coffee operations
- Data collection starts during picking which results in truly 100% traceable coffees
- Quality Control Services Cafes Sustentables de Mexico (CSM)

- We are the financial backers of CSM, which provides quality control and export services to GTNay
- CSM does the crucial work of grading and cupping all the daily patio lots in a timely manner!
- CSM provides training to aid producers before, during, and after the harvest



The Interns!!!!

Each year, we hire coffee professionals to help us manage the quality of the harvest and provide them with real harvest experience. Our 2023 interns are Joey Dolin and Kyle Rohling. They both are experienced Q-Graders, and their skills will help us design the best-tasting lots of coffee possible!



More organic coffee!

The forest of Cumbres de
Huicicila is shaded and wild! Its
coffee farms are under
inspection to be organically
certified. Cumbres comes to us
this year after several season's
worth of conversations about
joining GTNay as a society. We're
very excited to differentiate their
terrior and cup quality in the
months to come.

You can find Cumbres on the map here: http://bitly.ws/zS4z

More updates to follow as the harvest progresses!!

To find the most recent activity/photos check out osancristocafe on Instagram.

San Cristobal Coffee Importers

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