



## Environmental respect comes naturally for the farmers of CESMACH.

It is such a core value that it is most dramatically seen not in a single environmental project, but rather as a constant thread throughout their farming, processing, and even in their planning.

As a coffee farming community that buffers the UN designated biosphere reserve El Triunfo, the co-op thrives in partnership with the surrounding ecosystem. The farmers rely on the biosphere's health for their water, pollinators (bees, insects, animals), and the rich soil to grow specialty coffee. In turn, the co-op is a steward of the biosphere, one of the few businesses allowed to farm within the buffer zone.

The current coffee tree plague known as Coffee Leaf Rust (or *La Roya* in Spanish) has reached

CESMACH and is reducing the plant health and harvest quantity. To address this reality, they have created a 4 Year Plan.

As with everything they tackle, this plan prioritizes the role of environmental protection. Rejecting approaches that would clear cut and simply plant *more* coffee or *different* coffee varieties, CESMACH is instead embracing the approach of farming smarter. The plan strives to:

- » increase yields
- » improve plant health
- » maintain high quality varieties for which they are known

...and all this through the lens of protecting the surrounding environment. For CESMACH, the health of the surrounding environment is not a lofty ideal, it is a necessity for the continued health of their business and their community.

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**CO-OP**  
CESMACH

**ORIGIN**  
Chiapas, Mexico

**VARIETALS**  
Typica, Bourbon and Caturra

**ELEVATION**  
1150-1600 MASL

**ROAST**  
Medium

**PROFILE**  
Balanced and smooth with aromas of caramel and brown spice and flavors of chocolate, raisin and caramel.

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**Our Biosphere Reserve Series** showcases coffee from some of the most wondrous and wild corners of the globe and helps to keep them that way!

