



DRWakefield

EST.1970

Myanmar

YWANGAN

This washed Catimor comes from villagers in the Southern Shan state.





<i>Exporter</i>	Mandalay Coffee Group (MCG)
<i>Location</i>	Ywangan, Shan State
<i>Altitude</i>	1200 - 1550 masl
<i>Varietals</i>	Catuai, S795, Catimor, Caturra, San Ramon
<i>Processes</i>	Washed, Natural, Honey
<i>Harvest</i>	December - March

Shan state is in the east of Myanmar, neighbouring Yunnan in China to the north, and Laos and Thailand to the east and south.

A relatively 'new' coffee origin, MCG have been working with farmers with over thirty years of experience to newcomers, all focussed towards the more speciality end of the market.

In this region, smallholders cultivate varieties including about 80% Catuai, and 20% S-795, Catimor, Caturra, and San Ramon, though they are often harvested and kept separate rather than blended. This has helped local pricing to more than double since they started.

Over recent years, one of the many challenges faced by farmers in Myanmar has been climate change, rain and hail stones have caused damage to the trees, especially around villages like Na Ban Gya and Ka Zat, reducing the productivity of the next harvest. The local economy is much more subsistence based, so the alternative crops such as banana, tea, pineapple and papaya help to balance out income throughout the year, but make it hard to invest in any meaningful way when issues strike.

Some communities in this mountainous region have been working recently strengthen farmer organizations and produce outstanding dry natural coffees. MCG sources fresh cherries from many of those same communities to produce washed coffee & natural coffee at their own facility.

Contributing Village, Tet Kone Village, sorting cherries





<i>Village</i>	Yay Chan Pin
<i>Altitude</i>	1410 - 1550 masl
<i>Size</i>	1 - 2 acres
<i>Varietals</i>	Catuai, Catimor
<i>Processes</i>	Washed
<i>Harvest</i>	December - March

With less than one hectare each as a farm, the village of 70 households very much pools its resources for coffee here. Moe Hninn Khaing is one of these farmers unusually with a 5 acre farm – around 2 hectares – and is slightly higher than the village at 1550 masl. It has an average yield of 6kg per tree picked with labour from some of the 15 pickers in the area that pick for all the families.

Pesticides are banned from the village, and so coffee is produced much more organically here though not certified. Shade is provided by other cash crops in the form of mango and avocado trees.

Cherry is picked and brought to the central washing and fermentation tanks. Raised beds and patios are available too.

Myanmar Village Shan, Moe Hninn Khaing



Contributing to Ywangan

HTA MIN PAUNG



<i>Village</i>	Hta Min Paung
<i>Altitude</i>	1400 -1500 masl
<i>Size</i>	1 - 2 acres
<i>Varietals</i>	Catuai, Catimor
<i>Processes</i>	Washed, Natural
<i>Harvest</i>	December - March

Working with foreign companies who link farmers and buyers, this small village shows that size does not constrict innovation.

Wet coffee is fermented for 36 hours (rain will control how much is fermented wet), or dry for 18 to 24 hours.

Here, they produce both natural coffees on raised beds and washed coffees.

There are only 5 households in Hta Min Paung.

Myanmar Yay Chin Pin Village Washing Tanks

