



DRWakefield

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Myanmar

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<i>Exporter</i>	Mandalay Coffee Group (MCG)
<i>Location</i>	Ywangan, Shan State
<i>Altitude</i>	1200 - 1550 masl
<i>Varieties</i>	Catuai, S795, Catimor, Caturra, San Ramon
<i>Processes</i>	Caturra 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, coffee has been grown for over a decade in its recent resurgence. However, it was introduced to the area as long ago as the late 1800s. Mandalay Coffee Group (MCG), who process and exports the coffee, have been working with farmers with over thirty years of experience, as well as newcomers, all focused 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 hailstones 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 to strengthen farmer organisations and produce outstanding 'dry', or natural coffees. MCG sources fresh cherries from many of those same communities to produce washed coffee & natural coffee at their own facility in Pyin Oo Lwin.

