

Finca Don Jorge

Mexico

Preserving Mexican Criollo
cacaos through innovation
and fostering positive
community change



About the origin

The 150 hectare-farm, situated in Chiapas, stands out for its commitment to sustainable practices and community development. The dedicated team behind Finca Don Jorge preserves the genetic richness of Mexican Criollo cacaos, implements intelligent agricultural and climatic technologies and adopts sustainable production methods. The existing agroforestry model preserves cedar, primavera and oak trees while conserving and regenerating the soil. The farm's unique irrigation system, using micro-sprinklers on steep slopes, showcases innovation and a commitment to optimising water use. On the social front, the farm has become a catalyst for positive change by generating formal job opportunities within the community, creating indirect jobs, and providing essential training and health services to employees and their families. Finca Don Jorge harmonises ecological sustainability, community development and technological innovation.

Product profile

Genetic influence	Almendra Blanca, Criollo Mexicano
Fermentation	Centralised, wooden boxes, 3 days
Drying	Solar drying on raised beds
Hand sorted	Yes

Ordering information

Harvest season	Year-round, peak April - June
Annual harvest volume	37.5 MT
Bag size	60 kg
Certifications	Conventional
FOB price	7580 USD/MT

Flavour profile

The flavour profile features a bright start with apricots, raisins, and a hint of floral, followed by a sweet blend of honey, raw almonds, and jam. It finished with a warm touch of pain d'épices and wood.