

YERBA MATE

FROM ARGENTINA TO THE WORLD

BY ACLARECER GROUP



YERBA MATE

Naturally grown, manually harvested

Argentine yerba mate is produced and grown in Misiones and northeast corrientes.

Argentina is the world's leading producer and exporter of yerba mate.

The red soils, with high iron content, and the subtropical climate without dry season, are ideal for the cultivation of yerba mate. To produce 1kg of yerba mate, 3 kg of green leaves are needed, because during drying, the product loses water and weight.

In order to enjoy an excellent quality of yerba mate, when starting a new generation of yerbatales, between 7 and 8 years of process are required, respecting each of its stages and its times. Once the bush is ready to be pruned for the first time, it has a lifespan of 30 years, being harvested in all seasons.



PRODUCTION PROCESS

The harvest season is the moment in which the different producers that are part of the Cooperative deliver their crops to the dryer, where the quality is controlled on the basis of the selection criteria and quality standards previously agreed.

Once the green leaf is entered, it passes through a tape in which it is subjected to direct heat and it is heat for a few seconds to minimize the percentage of humidity and thus achieve crispy leaves. This process is called "sapecado".

The leaves then continue on their way on those belts so that they continue to dry. A first coarse grinding or "canchado" of the already dried leaf is carried out. This canchada yerba is stored in bags of up to 25 kgs and parked for 9 months or more in tanks where temperature and humidity are controlled, until the right maturation is achieved.

Then it goes to the mill, where each brand determines the proportion of stick, leaves and powder, which will define the flavor, aroma and colors of the future mates. This mix is called "blend"

Finally, they are packaged in packages that keep the quality of the product unchanged and the stamp of the INYM – National Institute of Yerba Mate is placed on each of them

YERBA MATE SUAVE

CHARACTERISTICS

- 👉 Yerba Mate premium 🌿
- 👉 Agroecological , natural drying
- 👉 100% Natural & Pesticide Free
- 👉 Parked for two years
- 👉 0 % additives
- 👉 Gluten free
- 👉 without T.A.C.C
- 👉 0 % artificial aroma

PROPERTIES

It acts as a powerful antioxidant.

- Stimulates the nervous system naturally.
- Increases the ability to concentrate. Improves resistance to physical and mental fatigue.
- It works as a diuretic and mild laxative.
- It provides greater energy and vitality.

It is a source of minerals and vitamins such as sodium,

- potassium, manganese, magnesium and vitamins B1, B2, C and A.

LOCATION OF THE YERBATAL

📍 Campo Ramón, Misiones – Argentina



SOFT YERBA MATE MADE WITH STICK

PRESENTATION

1 kilogram package in kraft.

(pack of 10 packages of 1 kilogram)



PRESENTATION

500 grams package in kraft.

(pack of 20 packages of 500 gr)



HOW TO PREPARE MATE



1-

Grab your favorite mate and make sure it's clean. Put water to heat without letting it boil, it is advisable to be between 70° C and 80° C.



2-Filled with yerba mate up to about 3/4 of the capacity of the mate.



3-Tilt the mate and moisten the yerba with warm water. Put the straw there and return the mate to its initial position, the yerba will keep its shape.



4-Ceba the mate (pour water) through the deepest part, so the yerba will last longer without "washing"

And enjoy your delicious mates alone or accompanied!

You can also make tea with our yerba mate

Just replace your daily coffee with our
agroecological yerba mate and enjoy !

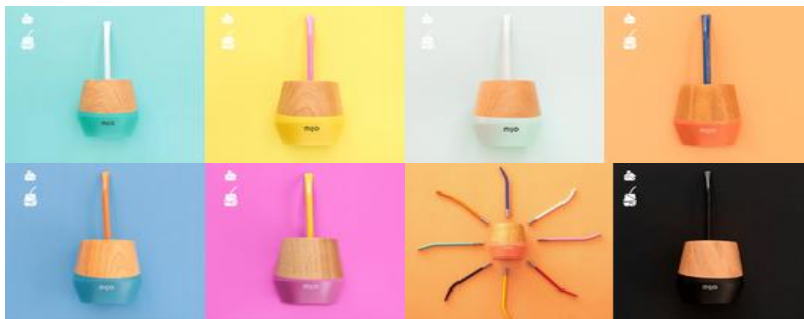


ACCESORIES OF YERBA MATE

STRAWS



MATES



YERBERAS Y AZUCARERAS - TINS





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