

How is Yerba Mate Argentina produced?

Yerba mate is gone through four main stages during its elaboration process, which can be summarised in Harvesting, Drying, Seasoning and Milling. Therefore, a natural and healthy drink is obtained.



1- Production of seedlings on nurseries

The yerba mate seedlings are produced from selected seeds. They are kept in nurseries and **after a period of 9 to 12 months**, are taken to the fields.



2- First harvest

Planting is carried out in a previously prepared soil level curves. It is also advisable to implement cover crops to avoid soil erosion. **After 4 years**, plants reach a development suitable for pruning or harvesting. April and September are the ideal months to harvest because the leaves are mature and the plant is in a vegetative recess (there is no budding).



3-Searing (*Sapecado*) and Drying:

In during these processes, green leaves are exposed to heat for a few seconds (*Sapeco*) to reduce the percentage of humidity to a minimum, and achieving crispy leaves. The leaves are transported on conveyor belts to continue the drying process.



4- *Canchado* and Aging

Dried leaves are coarsely shredded (*Canchado*). After that, yerba mate is placed in bags and kept in shads where humidity and temperature are controlled, for at least **9 months** to start the aging process. (*Estacionamiento*)



5- Milling

Once aged, yerba mate is milled again. During this process each brand defines the proportion of sticks, powder and ground leaves that will define the flavour, odour and colour of your mates.



6- Packing and Stamping

Once the blend is defined, the yerba mate is packed to keep the quality of the product intact and the stamp of the National Institution of Yerba Mate (INYM) is placed.

