

PERU



Region

Amazonas

Producer

Aproexport

Altitude

1,500 - 1800 masl

Variety

Tipica, Bourbon, Catimor

Harvest Period

Jun - Aug

Processing

Washed

PERU WASHED ARABICA GRADE 1 FAIRTRADE (FLO) + ORGANIC

delicate acidity • smooth • dark chocolate • brown sugar • green grapes

The blue-grey and foaming Pacific in the west, the majestic Andes in the center, and the infinite Amazon basin in the east – Peru can be admired for many reasons. On the eastern slopes of the Andes, the town Rodriguez de Mendoza is located. The community of the Asociación de Productores y Exportadores de Café Rodriguez de Mendoza (APROEXPORT) stretches all the way to the southern border of the Alto Mayo Protection Forest. The 356 cooperative members run smallholder-sized farms between 2 and 10 ha.

Ever since its foundation in 2013, the cooperative has strived to improve the livelihoods of its members. On a professional basis, experts are invited to consult on organic farm management practices. The cooperative deeply believes that only intact environmental conditions will continuously lead to higher yields and constant high quality in the cup. The area is known for its many forests and streams, a surrounding the farmers are aiming to maintain if not improve. By being Organic and Fairtrade certified, APROEXPORT hopes to reflect these efforts at higher prices also. Due to the Fairtrade certification, a share of the Fairtrade premium is invested in community activities and infrastructure. This not only supports the coffee farmers but helps to establish strong and independent structures in the rather remote countryside.

We have been sourcing this coffee for a couple of years now and are truly happy with the consistency provided in this very smooth and nutty coffee.

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