

PERU



Region

Cajamarca

Producer

Cooperative El Gran Mirador

Altitude

1,400 - 1,900 masl

Harvest Period

Mar - Sep

Processing

Washed

PERU WASHED ARABICA GRADE 1 RAC (IP/MI) + ORGANIC

bright • smooth • chocolate • brown sugar • grapes

When we think about Peru, we think about diversity. Located in western South America, Peru hosts a range of different climates, landscapes, ways of life, and economic activities brought about by its extreme elevation and southwest winds flowing across its territory and along its Pacific shoreline. Similarly, coffees found in Peru vary significantly from one another. There are 10 main producing regions, seven of which represent 91% of the producers and cultivable areas. Cajamarca, Junin, Cusco, San Martin, and Amazonas are the most well-known.

Cajamarca is Peru's biggest coffee production region. It benefits from steady warm temperatures during the day but experiences drastic drops in temperatures in the absence of clouds at night. On the one hand, this interplay of temperatures leads to slower growth of the beans. On the other hand, slower growth results in harder and more aromatic beans. Hence, a microclimate for exceptional coffee prevails.

This washed coffee, which is Organic and Rainforest Alliance certified, comes from Cajamarca and was produced by farmers from the Cooperative El Gran Mirador. During harvest season, red ripe cherries are hand-picked and then delivered to the wet mill, where they are de-pulped, fermented, washed with clean fresh water, and then dried. Its cup profile is ideal for both filter and espresso, with sweet notes of chocolate, brown sugar, and grapes along with a smooth mouthfeel and bright acidity.