

PERU



Region

Cajamarca

Producer

Cedros Café

Altitude

1,200 - 2,000 masl

Variety

Catimor, Typica Caturra, Pache

Harvest Period

Apr - Oct

Processing

Washed

PERU WASHED ARABICA GRADE 1 FAIRTRADE (FLO) + ORGANIC

Peru is generally known for its dazzling views of Machu Picchu embedded between high slopes of vividly green mountains. Imagine this setting and go about 2,000 km northwest on the map – all the way up to the state of Cajamarca, bordering southern Ecuador. Here, the area 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.

Cajamarca, Peru's biggest coffee production area, is home to Cedros Cafe, a coffee cooperative founded to facilitate the commercialization of sustainable coffee. The coop supports around 300 farmer associates of which around 40% are women. Besides their commitment to increasing gender equity, the cooperative is Organic and Fairtrade certified and provides business management and personal finance training to its members. Moreover, they also established reforestation programs to protect the biodiversity of the area.

Altogether, the plantations from Cedros Cafe farmers span approximately 640 hectares across the valleys of Jaen and San Ignacio, where varieties such as Typica, Caturra, Pache, Bourbon, and Catimor grow. Harvest season begins in April and ends in October, a period in which the coffees are carefully processed and then prepared for export.