

PERU



Region

Cajamarca

Producer

Cooperativa Agraria Cedros Café

Altitude

1,450 - 1,650 masl

Variety

Catimor, Caturra, Typica & Pache

Harvest Period

Apr - Sept

Processing

Washed

PERU WASHED ARABICA GRADE 1

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 was established in 2013 and its main facility sits in Jaén, Cajamarca's capital. Through their work, they support around 320 farmer associates of which around 40% are women. Besides their commitment to increasing gender equity, the cooperative provides business management and personal finance training, as well as reforestation programs to protect the area's biodiversity.

Altogether, the plantations from Cedros Cafe farmers expand on some 640 hectares, 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 prepared for export.

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LIST + BEISLER

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