



## ABOUT THIS COFFEE

Inspired by an ancestral concept of mutual support, the Ayni coffee embodies a spirit of collaboration between growers, producers, and coffee lovers. Reflecting the Aymara tradition of ayni, in which everyone contributes to the collective good, this coffee is the result of a shared effort rooted in cooperation, knowledge transmission, and respect for all the people involved, from seed to cup.

This coffee is exported by Lata 16, founded by Felix, who is both a producer and an exporter. He currently works with 160 producers and 4 cooperatives, all based in communities located close to his home, within the Caranavi terroir, Bolivia's main coffee-growing region. This geographical proximity enables close producer support and ensures precise, well-controlled traceability of the lots.

Grown at altitude in an environment particularly well suited to Arabica, Ayni coffee benefits from Caranavi's natural conditions: mountainous terrain, stable microclimates, and mineral-rich soils.

Species	<b>Arabica</b>
Varieties	<b>Caturra rouge, Red bourbon</b>
Process	<b>Washed</b>
Drying	<b>Mecanical dryer</b>
Altitude	<b>1550</b>
Harvest	<b>May - September</b>
Type of harvest	<b>Manual</b>

