



## ABOUT THIS COFFEE

Born in the heart of the La Convención valley, in the Cuzco region, this washed coffee comes from the producers of the COCLA cooperative (Central de Cooperativas Agrarias Cafetaleras de La Convención Ltda), based in Quillabamba for nearly 60 years.

Its name, Minka, is inspired by an ancient Andean tradition rooted in reciprocity and collective commitment. A Minka is a moment when an entire community comes together to work toward a shared goal: building a young couple's house, helping a neighbor with the harvest, or completing a project that benefits the village. Each person contributes according to their abilities, and this collective effort is honored through a shared meal or the promise of mutual support when needed.

Grown between 1,200 and 2,200 meters above sea level, this organic coffee expresses all the richness of the Andean lands: a mountainous terroir, fertile soils, and an ideal climate.

|                 |                                |
|-----------------|--------------------------------|
| Species         | Arabica                        |
| Varieties       | Castillo, Catimor, Red bourbon |
| Process         | Washed                         |
| Altitude        | 1200 - 2200                    |
| Type of harvest | Manual                         |

