CONDOR

Peru • Jaén • Huabal



ABOUT THIS COFFEE

Our Condor coffee is a washed blend, certified organic. It is a blend of the catimor, caturra, typica and pache varieties, which is a mutation of typica.

It is produced in the Jaén region, Peru's most important coffee-growing area. Producers belonging to the Coopagro cooperative own small plots of land, often less than 2 hectares in size. These farms are called "cafetales".

Its name is a tribute to the majestic Andean Condor. Coopagro works actively to reforest these plots, to combat deforestation in Peru and encourage coffee growing that is in harmony with its environment.

Species	**Arabica**
Varieties	**Typica, Pache, Caturra rouge, Catimor**
Process	**Washed**
Drying	**Patios**
Altitude	**1350 - 1900**
Harvest	**April - July**
Type of harvest	**Manual**

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