



## 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

