

CONDOR

Peru • Jaén • Huabal

TYPICA | PACHE | CATURRA ROUGE | CATIMOR | WASHED

BELCO

CONDOR

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.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	**Arabica**
Process	**Washed**
Drying	**Patios**
Altitude	**1350 - 1900**
Harvest	**April - July**
Type of harvest	**Manual**