

LLAMA

 Peru • Jaén



ABOUT THIS COFFEE

Our Llama coffee is a blend of several varieties: red caturra, red bourbon and typica. Each coffee is grown at altitudes of between 1200 and 1800 meters. We source it from the Coopagro cooperative, based in the town of Jaen, located in the north-west of Peru.

Peru is the 8th largest coffee-producing country in the world, and 90% of its coffee production is exported. In general, the agricultural model in Peru is the one that enabled Llama coffee to come into being: a group of small producers, certified organic.

We've been working with Coopagro since 2016, when our Quality Director at the time, César, met them while judging Peru's Cup of Excellence that year. Since then, we have continued to work with Coopagro, particularly on the development of new processes and by exchanging the best agricultural practices, for quality coffees that respect the environment.

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Patios
Altitude	1200 - 1800
Harvest	March - September
Type of harvest	Manual

TO CONTINUE READING, VISIT

