

CATARATAS SAN ANDRES

 Peru • Cajamarca • Palma Central



ABOUT THIS COFFEE

This coffee is a certified organic blend, for which we have worked with the producers and the Coopagro cooperative to improve the drying conditions.

It is produced in the very humid Palma Central terroir, near the San Andres waterfalls at an altitude of 2,100 metres above sea level. If the weather conditions are not favourable for drying, producers have to transport the coffee from their village to the town of Jaén, on the drier Huabal terroir. This represents additional costs and a risk to the quality of the coffee.

That's why, in 2022, in partnership with the Coopagro cooperative, we have set up a project to improve the drying of this coffee. 18 drying beds have been installed, and each producer in the region has been trained in how to use them properly, to ensure even drying of the cherries harvested, and to produce batches of better quality coffee over the long term.

Species	Arabica
Varieties	Bourbon, Tabi, Typica, Caturra
Process	Washed
Drying	Patios
Altitude	2100
Harvest	April - July
Type of harvest	Manual

TO CONTINUE READING, VISIT

