

PERU



Peru celebrates Coffee Day every fourth Friday in August to highlight the crop's value and encourage consumption, with plantations opening to showcase the production process and coffee varieties to the public.



Peru Aprocassi Cooperative

Peru Aprocassi is a coffee cooperative in Cajamarca, the northern highlands of Peru. This remote region is home to many indigenous Inca who rely on sustenance farming and coffee production. Much like the rest of the country, coffee here is grown by smallholders with less than 2 or 3 hectares each.

The region consists entirely of the Andean range. High altitudes, lush jungle and fertile soil create idyllic coffee conditions. Peru Aprocassi is grown at 1,000-1,600 meters above sea level, in this idyllic microclimate. Cherry is sorted through flotation and machine pulped. After 18 to 24 hours of anaerobic fermentation, the coffee is washed in ceramic containers and sorted again through sieves. Finally, the coffee is patio and solar dried for 5 to 15 days, depending upon weather conditions.

The Aprocassi cooperative also works to mitigate climate change and conserve local biological ecosystems. One such effort is its reforestation project, in which seedlings are being planted in producer partners' farms in San Ignacio and Jaen. Restoring these forested areas has the added benefit of microclimate generation – the vegetation captures carbon and regulates water cycles, and falling leaves restore nutrients to the soil. All these efforts increase coffee yields and quality and make coffee farming more sustainable and profitable for members.

Peru holds exceptional promise as a producer of high-quality coffees. The country is the largest exporter of organic Arabica coffee globally. With extremely high altitudes and fertile soils, the country's smallholder farmers also produce some stunning specialty coffees.

This Peruvian coffee delivers a gentle sweetness, complemented by vibrant raspberry notes that add a bright, fruity character to its profile. Subtle hints of creamy vanilla contribute to its smooth texture, resulting in a well-balanced and refined cup that highlights its exceptional quality.



LOCATION
Cajamarca



ALTITUDE
1000 - 1600 masl



SPECIES
Arabica



VARIETAL/S
Bourbon,
Pache



PROCESS
Washed,
Patio & Solar-dried



TASTE NOTES
Raspberry
Sweet
Delicate
Vanilla



STRENGTH
2/5

