



PERU ORGANIC AROMAS DEL VALLE SHB

Notes: CHOCOLATE, NUTTY, JUICY APPLE

ORIGIN INFORMATION

Grower	Producers from San Ignacio in Cajamarca
Variety	Bourbon, Catimor, Caturra, Pache, and Typica
Region	San Ignacio, Cajamarca, Peru
Harvest	July - September
Altitude	1600 - 2100 masl
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Organic

BACKGROUND DETAILS

In Peru the bulk of coffee production comes from small farms owned and managed by people who follow organic farm management practice attuned to their cultural connection with the land. Producers typically cultivate coffee on just a few acres of land intercropped with shade trees, bananas, corn, and beans. They carefully harvest and sort cherries before depulping, fermenting, washing, and drying the coffee using their own micro-mills. While producers design farm management and post-harvest solutions to fit their needs, they also need a strong alliance to bring their coffee to the international market and earn fair prices. Aroma del Valle, an organization established to assist small producers access the specialty coffee market carries out activities that often go unnoticed but are crucial for small producers. Investments for basic infrastructure needs, like



road improvements, establishing local warehouses, and preparing coffee for export are all coordinated through Aroma del Valle, which ensures traceability and quality control throughout the post harvest process. Aroma del Valle also helps farmers navigate the organic certification process.