

PERU VIDA ALTA SHB EP

Notes: ORANGE, COCOA, ALMOND BUTTER, APPLE JUICE.

ORIGIN INFORMATION

Grower	Producers from Amazonas, San Martín, and Cajamarca
Variety	Bourbon, Catimor, Caturra, Pache, and Typica
Region	Amazonas, San Martín, and Cajamarca, Peru
Harvest	April - September
Altitude	1250 – 1800 meters
Soil	Volcanic loam
Process	Fully washed and dried in the sun
Certifications	Conventional

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. Perales Huancaruna (Perhusa), 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 Perhusa, which ensures traceability and quality control throughout the post-harvest process. This particular community blend comes from family-owned farms located in the department of Amazonas, San Martín, and Cajamarca.