

# PERU

## FTO GRADE 1.



WE'VE GOT  
YOUR BATCH

**REGION:** Junin, Chanchamayo, Perene

**PRODUCER:** Cooperativa Agroindustrial Cafetalera Santa Ana

**DRY MILL:** Coinca

**ALTITUDE:** 800 – 1,700 M above sea level

**PROCESS:** Fully Washed and Sun Dried

**VARIETAL:** Caturra, Typica, Pache, Bourbon

**CERTIFICATION:** Fairtrade, Organic

**HARVEST MONTHS:** May to November

The Chanchamayo province is in the northern region of Junin in central Peru, famous for citrus production and quality coffee growing. Chanchamayo Valley produces 40% of Peru's total coffee crop. Smallholder farms produce nearly all of the coffee, which is shade grown at high altitudes.

**CUPPING NOTES:** Medium-Bodied and Delicate, with Floral, Nutty Overtones and a Sweet Finish, with a Medium Acidity.



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