

PERU

FTO GRADE 1.



WE'VE GOT
YOUR BATCH

REGION: Cajamarca

DRY MILL LOCATION: Chamaya (near the city of Jaen)

ALTITUDE: 1,400 – 1,800 M

VARIETAL: Typica, Paches, Caturra, Catimor

Nestled among the Northern Andes, farms in the Cajamarca region produce some of the best coffee in Peru, while also caring for the surrounding mountain ecosystem.

CUPPING NOTES: Chocolate, Brown Sugar and Dried Fruit, with a Medium Acidity and a Medium Body.



NOT JUST COFFEE, YOUR COFFEE.



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OF FINE GREEN COFFEE

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