

# PERU

## FTO GRADE 1.

**REGION:** Cajamarca

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

**ALTITUDE:** 1,400 – 1,800 M

**VARIETAL:** Typica, Paches, Caturra, Catimor



**WE'VE GOT  
YOUR BATCH**

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:** Lemon & Lime, Chocolate, and Dried Fruit, with a Medium Acidity and a Medium Body.



**NOT JUST COFFEE, YOUR COFFEE.**



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