

PERU GRADE 2.



WE'VE GOT
YOUR BATCH

REGION: Cajamarca

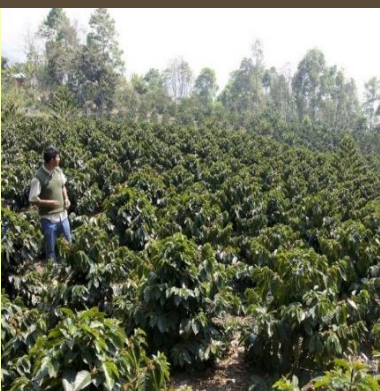
DRY MILL LOCATION: Chamaya (near the city of Jaen)

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: Dark Chocolate, Brown Spice, Citrus and Sweet, with a Medium Acidity and a Medium Body.



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