

PERU

FTO GRADE 1



WE'VE GOT
YOUR BATCH

COOP: Central Fronterixa del Norte de Cafetaleros (CENFROCAFE)

REGION: Jean, Cajamara, San Ignacio

ALTITUDE: 1,000 - 1,900 M

GRADE: Grade 1

PROCESSING: Washed and Sun Dried on Patios and Raised Beds

VARIETAL: Typica, Castillo, Bourbon and Caturra

CERTIFICATIONS: Fair Trade, Organic

HARVEST MONTHS: May to November

The coop CENFROCAFE spans the lush provinces of Jaén, San Ignacio and Bagua in northern Peru, founded in 1999 with 220 small-scale coffee farmers. Today CENFROCAFE brings together over 3,000 farmers in 84 bases in 11 districts. The coop has an average yield for organic production of about 15 quintal (100 lbs. of parchment) per hectare. Social justice, freedom and democracy drive the coop's commitment and loyalty to its partners. Promoting sustainable development is important to CENFROCAFE, as the Coop focuses on ever improving conditions for farmers and their families and the community.

CUPPING NOTES: Pronounced Acidity, Medium Body, Dark Chocolate, Lemon, Caramelized Sugar, Sweet Finish.



NOT JUST COFFEE, YOUR COFFEE.



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