

PERU

FTO GRADE 1

REGION: Amazonas

COOP: El Palto

ALTITUDE: 1600-1800 M

GRADE: SHG EP

CERTIFICATIONS: Fairtrade and Organic

PROCESSING: Washed

VARIETAL: Typica, Castillo, Bourbon and Catimor

HARVEST MONTHS: May to November

Located in northern Peru in the Amazonian Andes, this coop began with just 35 small farmers in 2003. The coop is called the Asociacion de Productores Cafetaleros Juan Marco El Palto (JUMARP) and it is also known as simply "El Palto." There are 40 women of the current 189 coop members, with approximately 550 hectares of organic and Fair Trade Certified coffee in production. Like their male counterparts, female members are represented on the El Palto Coop Board of Directors, whose mission it is to increase production and profitability in specialty coffee to increase each member family's income.

CUPPING NOTES: Medium Acidity, Smooth Body, Well Balanced, Notes of Dark Chocolate, Black Tea, and Brown Spice, Clean Finish.



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