

# PERU

## FTO GRADE 1

**REGION:** Chanchamayo

**COOP:** La Florida

**ALTITUDE:** 1,200-1,600 M

**PROCESSING:** Fully Washed (Patio and Solar Dried)

**VARIETAL:** Bourbon, Catimor, Typica, Caturra

**CERTIFICATIONS:** Fairtrade and Organic

**HARVEST MONTHS:** June to August

A group of 100 small-scale coffee farmers came together in 1965 to form the La Florida COOP. Over the past 55 years, the COOP has grown to over 2,000 farmers, making possible improvements in education and infrastructure. For example, the COOP has been busy improving roads, creating a bridge and a health clinic, and forming The Occupational Learning Center for Sustainable Agriculture to educate farmers and their families about environmentally-friendly farming techniques.

**CUPPING NOTES:** Medium Acidity, Heavy Body, Nougat, Roasted Almond, Sweet Pastry, Clean Finish.



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