

PERU

GRADE 1

REGION: San Ignacio, Cajamarca
COOP: Union y Fe
ALTITUDE: 1,700 – 2,000 M
PROCESSING: Washed and Sun Dried
VARIETAL: Typica, Bourbon and Caturra
HARVEST MONTHS: June to December

Union y Fe is a COOP producing top-quality coffees. The ripest cherries are picked and de-pulped right after harvest. Next the cherries ferment in tanks for 50 hours and later are washed and sun dried. To ensure that they dry completely in the custom drying containers, the coffee is moved up to 7 times per day, with the drying process taking up to 30 days to complete.

CUPPING NOTES: Medium Acidity and Body, Brown Sugar, Red Grape, Lemon, Sweet and Clean Finish.



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