

PERU

FTO GR. 1

REGION: San Ignacio and Jean

COOP: LimCofPeru

ALTITUDE: 1,500-2,000 M

PROCESSING: Washed

VARIETAL: Caturra, Pache, Bourbon

CERTIFICATIONS: Fair Trade, Organic

HARVEST MONTHS: May to November

The LimCofPeru producers are located in strategic areas with conditions ideal for growing high-quality coffee. In 2021, LimCofPeru COOP has been recognized nationally and internationally for taking social, economic and environmental responsibility. The COOP contributes to the sustainable development of their partners and offers high quality coffees from the Peruvian northeast. The COOP offers quality services aimed at improving the quality of life and connecting with new partners who share their passion of growing high-quality coffee while taking care of the environment and community.

CUPPING NOTES: Bright Acidity, Medium Body, Stone Fruit, Nutty, Raspberry and Citrus-like Finish.



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