

REGIONAL

QUALITY

Country Peru Region Cajamarca, Jaén Cooperative Asociación Café del Futuro Ref. No. P10932 Coffee type Arabica Crop 2022/23 Harvest time June - Oct. Altitude 1700masl Varieties Mundo Novo, Bourbon, Caturra & Catimor Processing Washed Soil type Loamy soil

GREEN GRADING

Moisture 11.60 % Odor clean Colour bluish-green Defects 0-2 defects Screen Size SHB 16+





PERU Café del Futuro Grade 11 Washed

This coffee comes from the Asociación Café del Futuro, to which over 600 farmers belong. The cooperative, founded in 2007, is known for its high-quality coffee with selected varieties and a strong focus on certified coffee. The farmers primarily cultivate varieties such as Caturra, Bourbon, and Mundo Novo, which thrive in the high altitude regions of Jaén and San Ignacio.

To further strengthen our already close partnership with the Asociación Café del Futuro, it was an obvious choice for us to implement our first project in Peru with them. All further information can be found on our website.

CUPPING CUPPING SCORE 84.5 (TSP Q-Arabica Grader)

CUP PROFILE

nougat | brown sugar | milk chocolate | white pepper | herbal notes

ESPRESSO

CUP PROFILE dark chocolate | orange | red apple



ACIDITY 7 BODY 6 FLAVOUR