

PERU SHB EP SAN IGNACIO

REGION: San Ignacio, San Martin

ALTITUDE: 1,300 - 1,950 m

VARIETIES: Catuai, Caturra, Bourbon, Catimor and Pache

PROCESS: Washed and patio dried

Q-Grade: 83 Points

CUP: Mild acidity, medium body

CERTIFICATIONS: Organic, Fair Trade

FLAVOR: Dry fruits, chocolate, light citrus tones, almond

ABOUT YOUR COFFEE

Peru Coffee

Peru is the 10th largest exporter of coffee and much of the exports are produced and cultivated by co-ops. Poor infrastructure in the country has attracted development groups which have helped many farms gain fair trade and organic certifications. The three largest production regions are on the eastern slope of the Andes: San Martin Region, the Amazonias and the Chanchamayo. It is the fifth largest exporter of Arabica beans in the world and while Peru is one of the more often-forgotten coffees, this doesn't take away from the quality of beans.

Peru Organic SHB EP

This organic coffee is exported by HVC Exportaciones, a family-owned company that works with local co-ops and small farmers to get their coffees to market. They provide commercial and export services and help farmers with certification processes and are keen on traceability. The specialty beans have a Q grade within the cupping ranges of 81–84 and primarily come from the Satipo and Aprocansori co-ops, which are in the San Ignacio and Central Amazon regions. These coffees have a sweet aroma, a smooth, creamy body, a well-balanced fruity flavor, with mild acidity and a clean aftertaste. Those with good pallets can taste chocolate tones, malt, and a sweet and fruity aroma.

Roasting Notes

Your beans have been roasted in 5-pound batches. They have been roasted to a darker roast resulting in a shiny oily sheen on the exterior. My technique allows me to produce a darker bean without the bitterness. I hope you enjoy them and if you should have any further questions, suggestions or comments, please feel free to contact me.

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