

North Star



March Release

San Ignacio, Peru

Apricot // Baker's Chocolate // Caramel

Nestled in the heart of Peru, the San Ignacio Lot stands as a testament to the country's rich coffee culture and the meticulous care of its local producers. Each bean in this lot is cultivated in the verdant landscapes of Peru, where the unique climate and fertile soils of regions like Huabal, Las Pirias, Chintali, La Coipa, and Chirinos contribute to the development of its distinctive flavors and aromas. By selecting beans from these diverse terroirs, the San Ignacio Lot encapsulates the essence of Peruvian coffee, offering a harmonious blend that is as vibrant and diverse as the country itself.

Producer: Various Farmers

Altitude: 1700-1850 m

Process: Washed

Cultivar: Caturra

Use: Filter

Discover the unique blend of the San Ignacio Lot, crafted from the finest coffees sourced from an impressive group of esteemed producers: Enrique Vasquez Zamora, Nuñez Herrera Galvarino, Saucedo Bautista Lisaura, Vela Herrera Ramiro, Salvador Wilmer Gallardo Davila, Elvis Davila Horna, Eufemio Dominguez Aguilar, Elvis Tineo Rafael, Henry Pariatanta Puelles, Segura Vasquez Carlos, and Nuñez Cabrera Vistor Raul. This exceptional lot marries beans from the lush regions of Huabal, Las Pirias, Chintali, La Coipa, and Chirinos, offering a unique taste journey that reflects the rich coffee heritage of each area.



Merit