

César Espinoza

March Release



San José Lourdes, San Ignacio, Cajamarca, Peru

White Grape // Round // Honeysuckle

César Espinoza's unique Yellow Caturra lot is a great case study for small producer potential in Peru. This year, we'll be the first to isolate his coffee as a single-producer lot! Though it boasts notes like white grape juice and orange blossom, César's coffee has excellent balance. It's flashy enough to impress, but accessible enough for the everyday.

Producer: César Espinoza
Altitude: 1750-1850 m
Process: Washed
Cultivar: Yellow Caturra
Use: Filter

César is from a small area called San José Lourdes. With its soil, microclimates and wealth of traditional varieties like this lot's Yellow Caturra, the region has incredible potential. The only downside? Farmers have few ways to access the markets that will pay up for the higher quality they can produce. In San José Lourdes, there is currently no formal coop with an export license, meaning that the small coop where César is a member sells to other local companies or larger coops. This multilayered system increases the distance the producer and a quality-based market, so typical prices are incredibly low. Before our contact cupped his coffee and visited the farm, César intended to sell his lot to the local market at roughly a third of what we eventually paid. We're excited to feature this coffee and see what's possible for the future.



Merit