

Dimaly

March Release



El Huaco, Huabal, Cajamarca, Peru Toffee // Mandarin Orange // Blackstrap Molasses

Peru is a tough coffee origin. The market structure and remote, high Andes locale means that higher prices traditionally do not get passed on to the farmers. On a whole, there is little to no incentive to produce better coffee. This paradigm has shifted in the last few years as a handful of enterprising specialty players have gotten boots on the ground, buying directly from farmers. In particular, this harvest marks a sea change in the quality available to us. With syrupy body and a spice and citrus notes, Dimaly Vasquez's coffee is a favorite as a sweet espresso.

Producer: Dimaly Walter Vasquez
Altitude: 1800 m
Process: Washed
Cultivar: Typica, Bourbon
Use: Espresso

The plants on Dimaly's very small farm are mainly Typica, a variety that stems from the original Yemeni seedstock that established coffee as a worldwide phenomenon. It can be difficult to find Typica in Latin America. Since it is known as a low-yielding variety (meaning that it doesn't produce as many cherries per tree as, say, Caturra), many government programs in the late 20th century subsidized farmers to replace it with more productive types. Ironically, the remoteness of some parts of Peru preserved the old Typica plants and seeds. As these areas become connected to the global specialty market, this variety gives their coffees an edge with its elegant flavors.



Merit