

# La Huaca



April Release

La Huaca, Jaén, Peru

Grapefruit // Green Apple // Toffee

This six-farmer blend from the village of La Huaca delivers the same smooth caramel and milk chocolate notes we've enjoyed from several coffees in the province of Jaén, with fresh crisp notes of apple and grapefruit.

**Producer:** 6 Smallholder Farmers  
**Altitude:** 1700-1800 m  
**Process:** Washed  
**Cultivar:** Caturra, Typica, Bourbon, Catimor  
**Use:** Espresso

This coffee is the latest in our series of coffees from Jaén Province, a small subset of the Cajamarca region in Northern Peru. Jaén borders San Ignacio, which is more recognized for specialty coffee production. Part of this comes from a difference in infrastructure: roads are better in San Ignacio. This means that farmers like Marina Torres (who contributed to this lot) have more difficulty moving their coffee from their village to the city. Our sourcing partner, Falcon Coffee, set up a warehouse in Jaén specifically to focus on the potential of this microregion.



*Merit*