

# VERVE

COFFEE ROASTERS

SINGLE ORIGIN

COLOMBIA

## AMPARO MAYA

APRICOT • SUGAR CANE • STRUCTURED

<b>PRODUCER</b>	AMPARO MAYA GUERRERO
<b>REGION</b>	CHACHAGUI, NARIÑO
<b>PROCESSING</b>	WET-PROCESS
<b>CULTIVAR</b>	CATURRA, COLOMBIA
<b>ELEVATION</b>	2000 - 2100 METERS
<b>HARVEST</b>	MAY - AUGUST



### **CUP CHARACTERISTICS**

A bright and complex acidity of apricot is met with elegant sugar cane flavors in this high-grown selection of Nariñan coffee.

### **SOURCING INFORMATION**

While some of the world's coffee farmers farm large estates equipped with robust wet-milling, dry-milling and - in some cases - export operations, the majority (on the order of 70%, actually) of the world's coffee farmers can be characterized as "smallholder farmers". Smallholder farmers tend to their "smallholdings" which typically contain a mixture of cash and subsistence crops and rarely exceed 1 - 5 hectares.

Amparo Maya Guerrero is one of these smallholder farmers. On the three hectares of her farm, El Convento, Amparo not only grows beautiful coffee, but avocados and citrus fruits. Her farm sits in the region of Chachagui at the high altitude of 2,090 meters above sea level. This combination of high altitude and moderate temperatures of the region causes a slow maturation of the cherry and heightened sweetness in the cup. Amparo's signature sweet coffee has won first place in the cup of excellence in both 2004 and 2008 and continues to blow us away harvest after harvest with her philosophical conversations and show stopping coffee.