

WILSON SUCATICONA

PERU



TASTING NOTES

sweet grapefruit
brown sugar
apricot
chamomile

COFFEE SPECIFICATIONS

relationship: new, partnered via exporter
farm type: small estate
processing: washed
region: Sandia, Puno Department
variety: Bourbon
elevation: 1600-1800 masl

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-3:30 min

Espresso

dose: 18 grams
output: 38-42 grams
time: 28-32 seconds

JOURNEY TO PUNO: A FLORAL DELIGHT AWAITS

Wilson Sucaticona is a third generation coffee farmer in Puno, Peru. When he was young, Wilson's family lived along the Peru-Bolivia border near the North shore of Lake Titicaca. They lived in the town of Conima but his Grandfather and Father grew coffee on the Bolivia side, going back and forth freely to work. This part of the border was essentially wide-open but as time went on, it became more controlled and the family decided to move on in the 1950s. After a two week journey on foot, they settled in San Pedro de Putina Punco. They are still close to the Bolivian border but farther north in the province of Sandia. Wilson's father started up the coffee farm here and Wilson has since taken over and expanded it. They named it Alto Lagunillas after the high mountain lake at the top of the property.

The majority of the population of this area, called the Sandia Valley, is involved in coffee cultivation, though the coca trade is still present despite efforts to quell it. The climate and elevation here produce top quality coffee, known as some of the best and most unique in Latin America. The bourbon varietal trees that are still grown here are linked to the 1980's, when the United Nations brought them in to assist farmers in shifting production to coffee and not coca. Tended by master producers like Wilson Sucaticona, supported by cooperative infrastructure, and grown in the altitudes found in the highlands of Puno, these bourbon trees produce coffee that surpasses expectations.

Our exporter proudly describes this coffee as rivaling those of East Africa in dynamic sweetness and florals, and we agree. Wilson's hard work and focus in bringing out the best of this old bourbon coffee results in a cup of coffee like no other. It's no wonder that his lots so often completely sell out before even leaving the farm. The ripe cherries are hand picked, carefully washed, and dried on raised beds under parabolic covers. The floral character and notes of sweetened citrus and stonefruit are evidence of the incredible terroir and finesse of Finca Alto Lagunillas and Wilson Sucaticona.

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