

WILSON SUCATICONA

PERU



TASTING NOTES

cherry
vanilla
hibiscus
concord grape

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:

ANOTHER DELIGHTFUL CUP FROM WILSON

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. His Grandfather and Father grew coffee on the Bolivia side, going back and forth freely to work. Eventually, the cross-border work became difficult and the family moved to 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. And they are known to produce top quality coffee, some of the best and most unique in Latin America. Tended by master producers like Wilson Sucaticona, supported by cooperative infrastructure, and grown in the altitudes found in the highlands of Puno, these old bourbon trees produce coffee that surpasses expectations. On Finca Alto Lagunillas, Wilson and his family hand pick the cherries, and after depulping and washing, they are dried on raised beds under parabolic covers.

The opportunity to purchase and roast a second lot from Wilson was one we couldn't pass up. Once again, the dynamic sweetness and florals prevail. With complex sweetness and crisp fruit notes, this coffee exemplifies the best of Peruvian Bourbon and we are loving this Wilson Sucaticona Bourbon Lot #2.

For more information, guides, and tips, visit rubycoffee.roasters.com

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RUBY

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