

	La	n Perla	l
TASTES LIKE		PRODUCER	REGION
Dried Mango, Violet Blossom & Whipped Honey Butter		Apolinar Arevalo	San Jose de Lourdes, Cajamarca
		PROCESSING	VARIETIES
		Fully Washed	Catimor, Caturra, Bourbon, Typica

La Perla is full of tropical fruit flavors and delicate areomatics. The first sip reminds us of fresh guava which deepens into notes of persimmon and dried mango as the cup cools. Throughout the cup we see notes of wildflowers with fresh violets being the prominent experience. These floral notes develop into honey with a whipped butter creaminess for a pleasing finish.

Apolinar Arevalo, who owns Finca La Perla, is one of the founding members of the Lima Coffee group. His farm, located at 2000 meters, is one of the highest in elevation for this region. He is constantly experimenting with the details of his fermentation processes and takes careful notes on each lot. His typical process includes a very long, 30 hour fermentation and a slow, 15 days of drying under solar covers.

While last traveling in this area a few years ago, Tony saw long, drawn out drying process being the norm; partially a result of the commonly misty atmosphere in these villages high up in the Andes Mountains. He believes this is linked to the vibrancy of the delicate notes found so prevelant in coffees from here. Additionly it allows these coffees to hold onto their "freshness" through shipping and storage.

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La Perla Brighta sweet		La Perla bright& sweet]	La Perla Brighta sweet			
Ē	FULLY WASHED CATURRA, BOURBON & TYPICA Dried Mango, Violet Blossom & Whipped Honey Butter	TASTES LIKE Dried Mango, Violet Blossom & Whipped Honey Butter		PRODUCER Apolinar Arevalo	REGION San Jose de Lourdes, Cajamarca		FULLY WASHED CATURRA, BOURBON & TYPICA Dried Mango, Violet Blossom & Whipped Honey Butter		
PRODUCER Apolinar Arevalo PROCESSING Fully Washed	REGION San Jose de Lourdes, Cajamarca VARIETIES Catimor, Caturra, Bourbon, Typica	SILVERBIRDO	Ŀ	PROCESSING Fully Washed	VARIETIES Catimor, Caturra, Bourbon, Typica	TIME	NOTES		