



THE FILTER BLEND

From two standout Andean community groups, this version of Filter Blend combines the baked apple notes of Bolivia's Uchumachi with toffee-textured La Bermeja from Tabaconas, Peru.

Component one comes from Uchumachi colonia (village) in Bolivia's La Paz district. Our friends at Hasbean Coffee reintroduced us to this supply chain, which first graced our offerings in 2020 with Uchumachi farmer Mariano Mamani's Finca David. Exporter Agricafe, operated by the Rodriguez family, purchases the coffee cherries and then processes them at their mill in Caranavi. These particular Uchumachi producers participate in Sol de la Mañana, an Agricafe program which offers up to seven years of agronomic training and a price premium for quality. This familiar model is an effective introduction to communities whose efforts have been hidden in commodity-scale blends.

Uchumachi joins another Andean feature in La Bermeja! Produced in Tabaconas, Cajamarca, the La Bermeja group includes members of the Jaramillo family, whose coffees have become a staple in our Peruvian offerings. Oxwel Jaramillo was even elected leader of this village-based group. Oxwel and Roybel (producer of Easter Blend's El Romerillo) were two of six contributors to this year's La Bermeja lot.

50% UCHUMACHI

Country: **BOLIVIA**

Region: **LA PAZ DISTRICT**

Producers: **VARIOUS SMALLHOLDERS**

Varieties: **CATURRA, CATUAÍ**

Process: **WASHED**

Altitude: **1600-1700 MASL**

Landed: **DECEMBER**

50% LA BERMEJA

Country: **PERU**

Region: **CAJAMARCA**

Producers: **6 SMALLHOLDERS**

Varieties: **CATUAÍ, PACHE, CATIMOR**

Process: **WASHED**

Altitude: **1700-1800 MASL**

Landed: **JANUARY**
