

Peru Cusco Yanatile FTO



Mountain coffee for your next adventure! High altitude Peruvian farmers once again deliver, bringing you this sweet & syrupy delight as a medium roast which showcases the chocolate, brown butter and fruit undertones.

Surrounded by the Andes Mountains, The Yanatile Valley is a fertile high altitude growing region located within the Cusco Region of Southeastern Peru.

Flavor Notes: Milk chocolate, brown butter, green apple.

Cooperative: Valle Inca, Department: Cusco, Province: Calca, District: Yanatile.

Altitude: 5500-6500 feet

Variety: Typica & Bourbon

Process: Washed, Fermentation: 20-30 hours

Nestled in the Yanatile Valley in the Department of Cusco in the south of Peru, Valle Inca functions as a producer group, where Prudencio Vargas Saenz, who created and runs the group, buys parchment from farmers, reinvesting premiums in the community's infrastructure to help them continue to improve quality. Prudencio, who lives in nearby Calca and brings the benefits of his former experience as an agricultural loan officer, used to operate outside the aegis of a collective, but after years of running Valle Inca informally, he formalized the organization in order to gain organic certification, Fair Trade certification, and the ability to export on his own.

Member-wise, Valle Inca is growing fast, with over 100 farmers participating in the organization. It's no surprise that more and more farmers want to work with Valle Inca; in the community, Prudencio is known for his honesty, trustworthiness, dedication, and drive to invest and reinvest in his community, genuinely engaging their goals and concerns. He also pays higher prices than farmers had access to prior to the founding of Valle Inca, which has helped to improve quality as well as overall community health over time.