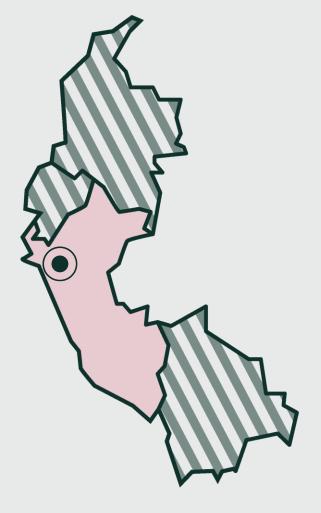
# Cajamarca, Peru



## **Overview**



*	Producer:	Various Regional Producers
	Varietal:	Catimor, Caturra, Typica, Castillo
Ø	Region:	Cajamarca, Northeastern Peru
	Process:	Washed
${\rm A}^{\uparrow}$	Altitude:	1,250–2,150masl
00	Cup Profile:	Red Apple, Brown Sugar, Clean
<b>P</b>	Certification:	Organic



### Planning Guide



MARCH

**Reach Out** 

Reach out to your LCM Account Manager early to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL Offer Samples

Offer Samples will become available.



MAY

**Shipment Begins** 

Our coffee allocation will begin to ship throughout.



JUNE Stock Arrival

We anticipate stock will be ready for distribution.



#### **About the Producer**



Cajamarca has a subtropical highland climate, presenting stable temperatures ranging between 16-20°C all year round. Most rainfall occurs in the warmest months of the year, which combined with mineral-rich soil makes the region particularly fertile.

Most of Peru's coffee is grown on small farms that collaborate to form larger cooperatives. These groups help to improve farming conditions, pay and traceability for the small growing lots. Cooperatives are provided fair trade certification, with a large portion focus on organic growing methods, including natural fertilisers and pest control methods.

Efforts to conserve the local ecosystem is an active endeavour in the region, with the replanting of natural forest lands a priority. Through the restoration of local habitat, Cajamarca's microclimate is self-regulated. The high-oxygen ecosystem controls natural rainfall, and soil nutrients are replenished by the fallen leaves of diverse vegetation. These efforts create a more sustainable environment for coffee growing while also increasing yield.





## Enquire now.

Reach out to your LCM Account Manager to secure your allocation.