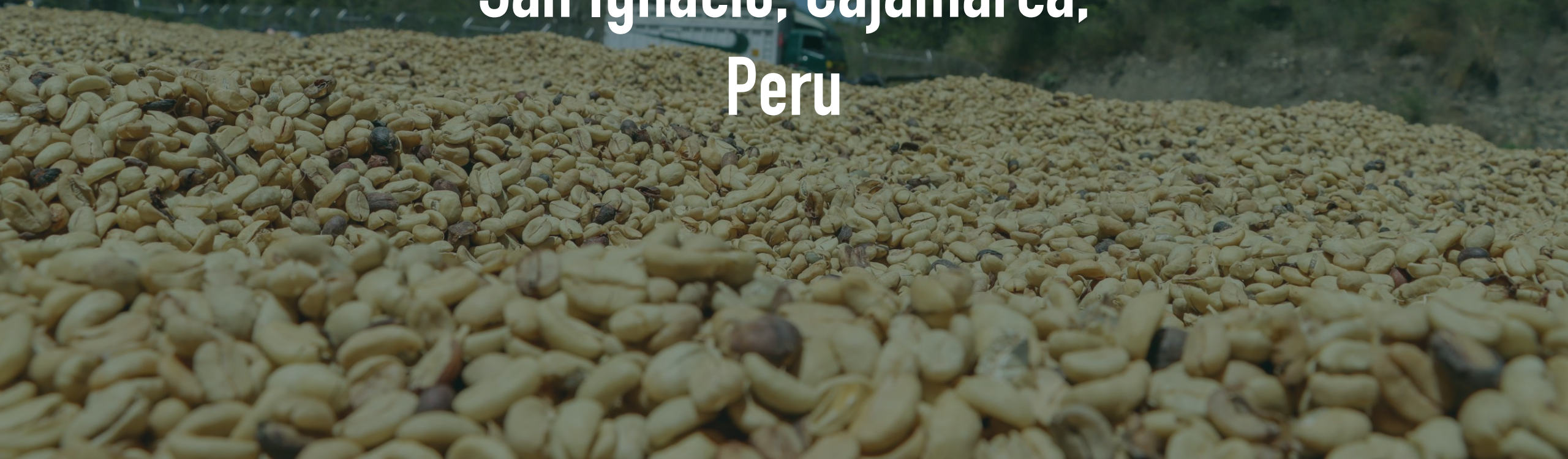




San Ignacio, Cajamarca, Peru





Overview



Producer:

Various Regional Producers



Varietal:

Catimor, Caturra, Typica, Mundo Novo



Region:

San Ignacio, Cajamarca, Peru



Process:

Washed



Altitude:

1,250 – 2,150masl



Cup Profile:

Red Apple, Toffee, Smooth



Certification:

Organic



Planning Guide



MARCH

Reach Out

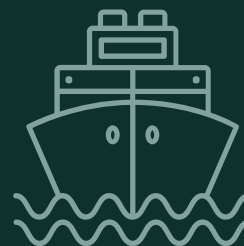
Reach out to your LCM Account Manager early to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

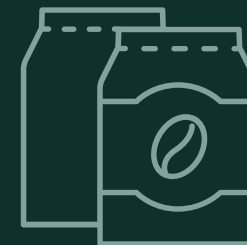
Offer Samples will become available.



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



The northern Peruvian city of Cajamarca boasts a stunning landscape filled with vast mountain ranges, as well as a part of the Amazon Rainforest. It was once a booming hub for an ancient Incan empire, remaining a trade and culture epicentre for Peru today.

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 the mineral rich mountain 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 focusing on organic growing methods such as natural fertilisers and pest control methods.

Flavours of plum, red apple and milk chocolate are common for this cup, with a mild acidity and smooth body, making it a pleasant drink.





Enquire now.

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