

LA CASCARILLA

PERU



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SMALL HOLDERS: DAMIAN ESPINOZA

MANDARIN ORANGE · FIG CAKE · JUICY

Damian Espinoza is a second generation coffee producer, and has been growing coffee since 2002. His parent gave him the land for the farm and helped him plant his first coffee trees, the Yellow Caturra variety. With the funds he earned from his first crop, Damian built a house for his family on the farm.

Damian was inspired to work towards producing specialty coffee when one farmer, Efrain Carhuallo, won a local specialty competition organized by the Chirinos government.

Efrain's coffee sold for ten times the regular price. Realizing the potential for the region, Damian started training in cultivating, picking and processing for high quality and sold his first specialty lot in 2017.

2018 was a pretty awesome year for Damian, he made it to second place in the national quality competition and also the COE competition. With this he inspired others in Alto Pirias to return to the traditional varieties (Caturra and Bourbon), and to expand their processing facilities with one goal, to produce quality coffees.

This lot we find quite juicy with mandarin orange acidity and bold fig cake sweetness.

DETAILS



ELEVATION: 1850M.A.S.L.



COUNTRY: PERU



REGION: ALTO PIRIAS, CAJAMARCA



VARIETY: BOURBON



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: LIGHT FILTER ROAST

FILTER BREWING

BREWING RATIO: 1G COFFEE TO 16-17G WATER

WATER TEMP: 200 ° - 205 ° F / 93 ° - 96 ° C

EXTRACTION: 20 - 21%

TDS: 1.38 - 1.41%

LOCATIONS

