## Peru Finca La Esperanza





## Farm Information

Country: Peru

**Region:** Villa Rica **Altitude:** 1.800 masl

Farm: Finca Esperanza

On the Finca La Esperanza, on the slopes of the mountain "Wapen" (named after an Indian chief of the Yanesha) in the vicinity of Villa Rica, where the best organic coffee is cultivated at an altitude of 1800 m. Senora Onofre Martin comes from the indigenous Yanesha and is already growing coffee for the third generation. Their excellent Arabica varieties are composed of Caturra, Catuai, Bourbon, Geysha and Catimor.

As an organic coffee farmer, she cultivates her coffee under the shade of the agroforestry with respect for the environment, the flora and fauna of her region. She says: "Organic coffee of the highest quality is a great hope for us to bring our families forward."



## Coffees

This coffee has a tea-like body, a medium acidity with a high sweetness and flavors of chocolate, cherry, dried fruits and rum.

Chocolate

Cherry

**Dried Fruit** 

Run

Varieties:

Caturra, Catuai, Bourbon,

Geysha, Catimor

Processing: washed



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