



# PERU

## Cafe del Futuro

### Washed | FTO

## REGIONAL

## QUALITY

**Country** Peru  
**Region** Cajamarca, Jaén  
**Cooperative** Asociación  
Café del Futuro  
**Ref. No.** P11145  
**Quality** Grade 1, SHB+  
**Coffee type** Arabica  
**Crop** 2023/24  
**Harvest time** June - Oct.  
**Altitude** 1700masl  
**Varieties** Mundo Novo,  
Bourbon, Caturra &  
Catimor  
**Certificates** Fairtrade &  
Organic  
**Processing** Washed  
**Soil type** Loamy soil

## GREEN GRADING

**Moisture** 11.50%  
**Odor** clean  
**Colour** Bluish-green  
**Defects** 0-6 defects  
**Screen Size** SHB 16+



**TOUTON**  
- SPECIALTIES-COFFEE -

This coffee comes from the Asociación Café del Futuro, to which 348 farmers belong. The Asociación was founded in 2007 and stands for high-quality coffees with selected varieties and a strong focus on certified coffee. The farmers grow varieties such as Caturra, Bourbon and Mundo Novo, which flourish well in the region between the provinces of Jaén and San Ignacio. The Asociación supports the farmers in financing drying houses, which allow them to dry their coffee gently and protected from rain. 95% of the producers already use these drying houses. The coffees grow at 1600 to 2000 meter altitude.

## CUPPING

**CUPPING SCORE**  
84,25 (TSP Q-Arabica Grader)

**CUP PROFILE**  
mandarin & orange | dark  
chocolate | roasted almond |  
light caramel | nougat

## ESPRESSO

**CUP PROFILE**  
dark caramel | orange | red  
apple

### ACIDITY

7

### BODY

7

### FLAVOUR

7

### ACIDITY

6

### BODY

6

### FLAVOUR

7