



PERU

Café del Futuro

Washed

This coffee comes from the Asociación Café del Futuro, to which over 600 farmers belong. The cooperative, founded in 2007, is known for its high-quality coffee with selected varieties and a strong focus on certified coffee. The farmers primarily cultivate varieties such as Caturra, Bourbon, and Mundo Novo, which thrive in the high altitude regions of Jaén and San Ignacio.

To further strengthen our already close partnership with the Asociación Café del Futuro, it was an obvious choice for us to implement our first project in Peru with them. All further information can be found on our website.

REGIONAL

QUALITY

Country Peru
Region Cajamarca, Jaén
Cooperative Asociación
Café del Futuro
Ref. No. P11112
Quality Grade 1, SHB+
Coffee type Arabica
Crop 2023/24
Harvest time June - Oct.
Altitude 1700masl
Varieties Mundo Novo,
Bourbon, Caturra &
Catimor
Processing Washed
Soil type Loamy soil

GREEN GRADING

Moisture 11.20%
Odor clean
Colour Bluish-green
Defects 0-7 defects
Screen Size SHB 16+



TOUTON
— SPECIALTIES COFFEE —

CUPPING

CUPPING SCORE
83.75 (TSP Q-Arabica Grader)

CUP PROFILE
mandarin & orange | caramel |
dark chocolate |
roasted hazelnut

ACIDITY

7

BODY

7

FLAVOUR

6

ESPRESSO

CUP PROFILE
dark chocolate | orange |
red apple

ACIDITY

6

BODY

6

FLAVOUR

7