

REGIONAL

QUALITY

Country Peru
Region Cajamarca, Jaén
Cooperative Asociación
Café del Futuro
Ref. No. P11146
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%
Odor clean
Colour Bluish-green
Defects 0-6 defects
Screen Size SHB 16+





PERU Cafe del Futuro Washed

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 (TSP Q-Arabica Grader)

CUP PROFILE

dark caramel | mandarin & orange | milk chocolate | red apple | roasted hazelnut | white grape

ESPRESSO

CUP PROFILE

dark caramel | orange | red apple

ACIDITY

7

BODY

7

FLAVOUR

7

ACIDITY

6

BODY 6

FLAVOUR

7