



As an origin, Peru has all the conditions necessary to produce world-class coffee: concentrated volumes of coffee growing at and above 1700 masl, a prominence of Typica, Bourbon, and Caturra, and a movement among the producing population, away from subsistence-farming, and into seeing quality coffee production as a viable business. As Peru is relatively new to the specialty coffee world, a few challenges directly related to this matter still exist. Peru's coffee culture isn't as strong as other major producing companies; it has no FNC like Colombia does. Also, the distance between the farms and parchment delivery points in general is very significant and farmers opt to wait for a full load before driving their coffee to town. This can negatively impact the quality. Infrastructure on farms is also in need of attention. Most farmers dry their coffees on tarps laid out on the ground. As more incentive for the production of coffee with high cup scores are put in place, we hope to see these challenges quickly disappear as Peru moves full-stride into the specialty coffee world.

Although these challenges call for very clear and direct solutions, this hasn't stopped Peru from producing some very impressive coffee this year. So exciting, in fact, that we have decided to expand our Regional Select program from Colombia

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Origin	Peru
Region	Cajamarca
Farm	Multiple Farmers
Variety	Typica, Bourbon, and Caturra
Altitude	1700+ masl
Proc. Method	Washed



and apply it in Peru. Producer lots are cupped and classified according to their quality. The 85+ coffees are placed into our Regional Select lots and the 87+ coffees are then further separated as Producer Microlots, highlighting Peru's full potential. We are looking forward to seeing Peru become a power-house in coffee in the following years.

--Piero Cristiani

For more information on Peruvian coffee, visit our [Peru](#) origin page.

Gallery Cajamarca - San Ignacio (GrainPro)

