

Cajamarca - Chirinos



As an origin, Peru has all the conditions necessary to produce world-class coffee: Concentrated volumes of coffee growing at and above 1700 meters; a prominence of Typica, Bourbon, and Caturra; and a movement among the producing population away from subsistence-farming and toward quality coffee production. 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 national federation or coffee-grower institution like Colombia and Costa Rica do. Also, the distance between the farms and parchment delivery points in general is very significant, so farmers tend to wait for a full load before driving their coffee to town, which 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 year after year—as evidenced by the establishment of the first Peruvian Cup of Excellence competition

ID# 11596

Origin	Peru
Region	Chirinos, Cajamarca
Farm	Various smallholder farmers
Variety	Bourbon, Caturra, Typica
Altitude	1700–2100 masl
Proc. Method	Washed

The Cup

" Lots of caramel flavor with savory fruit, lemon and grapefruit flavors; sweet with tangy fruit acidity and a heavy mouthfeel."



in 2017.

After years of close work on the ground in Peru, Cafe Imports senior green-coffee buyer Piero Cristiani has been able to form close partnerships and discover coffees of solid, reliable quality that reflect the terroir and the great varieties here. Our Regional Select coffees from Peru are a result of that tireless effort: 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 powerhouse in specialty coffee in the following years.

For more information about coffee production in Peru, visit our [Peru Origin Page](#).

Gallery

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