

Cajamarca - Chirinos



The Cup:

Mellow, sweet and citric with cocoa, praline and almond flavors.

Program: Regional Select

The Regional Select program was created to highlight the unique profiles we have found that are inherent to various microclimates in many of the countries from which we source green coffee. Local variables like wind patterns, soil quality, sunlight, elevation, and other environmental influencers have much to do with the common characteristics that separate, say, a Northern Colombian from a Southern Colombian coffee, just as they inform the differences between a Colombian and a Kenyan. For our Regional Select offerings, we source based on cup quality and character, seeking a balance of "taste of place" with availability and price. These lots are built as blends from coffees that cup out between 84–87 on our 100-point cupping scale, and come with regional and often microregional traceability, but are not farm- or producer-specific. As an origin, Peru has all the conditions necessary to produce world-class coffee: Its high elevation; prominence of good varieties like Typica, Bourbon, and Caturra; and a quality-focused movement among smallholder growers, especially in cooperatives utilizing organic husbandry, is very encouraging for the future recognition these lots will deservedly receive. We seek a softer profile

P# 18580

Process	Washed
Variety	Catimor, Caturra, Bourbon, Typica
Elevation	1600-1900 MASL
Region	Cajamarca
Country	Peru
Harvest	May - October



in our Regional Select coffees from Peru, with a marriage of cocoa, lemon, toffee and caramel, almond, and soft fruit like plum or sweet cherry.



Process: Washed Cajamarca - Chirinos

The vast majority of coffee in Perú is Washed, and many producers own their own wet-milling equipment, though smallholders may also deliver cherry to a central processing unit or cooperative for processing. The coffees are usually depulped the same day they are harvested and given a 12–18-hour open-air fermentation before being washed clean of mucilage. (The fermentation time may be longer in cooler areas at higher elevations.) Drying styles vary in Perú, and coffee may be dried on patios, raised beds, in parabolic dryers, or mechanically.

Variety: Catimor, Caturra, Bourbon, Typica Cajamarca - Chirinos

Although this lot is not traceable down to a single variety, it is comprised of a blend of Catimor, Caturra, Typica, and Bourbon — the most commonly cultivated varieties in Peru.



Region: Cajamarca Cajamarca - Chirinos

Cajamarca is a semi-dry, semi-cold, tropical highland of Peru with very fertile soil at high Andean mountain elevations. All of these factors contribute to the potential of specialty coffee production in the area, which is growing. Smallholder producers farm on 2-3 hectares of land, many of which practice organic farming. Most farmers in the area work independently, but the recent increase in cooperatives has been effective in increasing the quality of coffees produced in the area.



Country: Peru Cajamarca - Chirinos

Though coffee arrived in Peru relatively early—in the middle of the 1700s—it wasn't cultivated for commercial export until nearly the 20th century as demand from Europe rose due to a significant decrease in coffee production in Indonesia. British presence and influence in the country helped increase and drive exports. In the early 1900s, the British government took ownership of roughly 2 million hectares of land from the Peruvian government as payment on a defaulted loan, and much of that land became British-owned coffee plantations. As in many Central and South American countries, the large European-owned landholdings were sold or redistributed throughout the 20th century. Farms became smaller and more fragmented, offering independence to farmers but also limiting their access to resources and a larger commercial market. Unlike many other countries whose coffee economy is dominated by smallholders, Peru lacks the organization or infrastructure to provide economic or technical support to farmers—a hole that outside organizations and certifications have sought to fill. The country has a remarkable number of certified-organic coffees, as well as Fair Trade, Rainforest Alliance, and UTZ-certified coffees. Around 30 percent of the country's smallholders are members of democratic co-ops, which has increased the visibility of coffees from the area but has done little to bring incredibly high-quality lots into the spotlight. As of the 2010s, Peru is one of the top producers of Arabica coffee, often ranked fifth in world production and export of Arabica. The remoteness of the coffee farms and the incredibly small size of the average farm have prevented much of the single-farm differentiation that has allowed for microlot development and marketing in other growing regions, but as with everything else in specialty coffee, this is changing quickly as well. The country's lush highlands and good heirloom varieties offer the potential for growers to beat the obstacles of limited infrastructure and market access, and as production increases, we are more likely to see those types of advancements.





Sourcing: Peru Sourcing Cajamarca - Chirinos

Peru is a shining example of progress and development through relationships. In 2014, we met Rony Lavan, a cupper at a cooperative in the Cajamarca region of Peru. After spending some quality time working alongside him, we started talking about how we could do smaller, higher quality, and more traceable offerings together. Today, we have been working with Rony, now-owner of his own company, Lima Coffees located in Jaen, Peru. We have been sourcing and developing the vast majority of our Peruvian coffees alongside the team at Lima Coffees since 2017, historically spending time in Jaen cupping and approving coffees while visiting farms and connecting with the many fantastic producers that Lima Coffees represents.

Gallery Cajamarca - Chirinos

