

# Fair Trade Organic - José H. Mejía Romero - FLO ID 4395 (GrainPro)



We are extremely excited to bring Peruvian microlots to our offerings for the second year running. Microlots in Peru are still very much in their formative years. There is great potential for microlots in Peru, and our green buyer Piero Cristiani has been working hard with producers in Cajamarca to develop the best quality this beautiful coffee region has to offer. Our microlot program from Peru has more than doubled since 2014 and we hope to see this program continue its exponential growth next harvest.

ID# 7133

Origin	Peru
Region	Agua Colorada, Huabal, Jaén
Farm	El Laurel
Variety	Caturra
Altitude	1700 masl
Proc. Method	Fully Washed and Dried On-Site

Coffee came to Peru in the mid 1700s and was most likely introduced by Dutch immigrants. The Dutch brought the Typica variety which still dominates especially amongst the older farms and micro-farms. The first coffee plantings were in Chinchao, Huanuco in Selva Central and disseminated from there to the Northern (Cajamarca) and Southern (Cusco and Puno) regions of the country. Peru had its first coffee shop in 1771 in Lima and started exporting coffee in 1887.

Peru is a country which has great potential but for particular reasons it is extremely hard to find 87+ coffee landed in consuming countries. The potential is there: the country is the 8th largest producer of coffee in the world, has plenty of farms at and



above 1600 and 1800 meters, and has predominantly Typica and Bourbon varieties; all of these conditions should give us, in theory, 88 - 90+ coffee. But this is not the case, high-end coffee out of Peru is very scarce due to the challenges they face. Most farmers own a couple of hectares only and are in remote areas. Many times their farms are 4 hours by foot from the nearest town and the town could be 8 hours by truck from the nearest port. This means coffee can sit at the farm unnecessarily for extended periods of time after it is dried. During the drying season climate conditions tend to be very humid with precipitation. Without proper storage, such as GrainPro, coffee will gain moisture and destabilize cup-quality.

— Piero Cristiani

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



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