Vournas Coffee Trading, Inc.

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Peru Organic Finca La Esperanza

Our shade grown **Peru Organic** Finca La Esperanza is sourced from a small 2.5 acre section of a family farm in Soritor village in San Martin. All of La Esperanza's coffee trees are in the first few seasons of production, with ages ranging between three and six years. Our **Peru Organic** La Esperanza has a sweet aroma with notes of bakers cocoa, sweet tangerine and peach. It has a very good acidity and mouthfeel with a dry almond note on the finish.

Is Peru Organic Finca La Esperanza the green coffee for you?

Variety:	Catimor, Caturra, Typica
Processing:	Washed
Grade:	SHB
Bag Type:	Grain Pro

Producers Walter Gutierrez and his family moved east to Soritor from Cajamarca looking to improve their quality of life, and purchased the 29 acre Finca La Esperanza in 2007. At that time the farm was abandoned and in disrepair, consisting only of grasslands, trees, small ponds and some wild animals. Indeed other farms in the area were in much better condition, but the family did not have the available resources to purchase them. La Esperanza's previous owner felt his land was only suited for producing basic crops like corn, and as such he sold it at a discounted rate. The Gutierrez family wisely estimated it's value to be much higher were it renovated to become more productive and eventually produce a **Peru organic** coffee. The family initially began planting coffee and corn, overtime turning to cocoa and later even constructing a small fish pond. In doing so the family demonstrated that there is no such thing as "bad land", and that it is in fact possible to achieve a higher standard of living producing high quality coffee and all your own food from the same farm. Mindful of future generations and the need to sustain a productive and healthy ecosystem, the Gutierrez's planted even more trees both for shade as well as the farm's overall benefit. As time went by with coffee yields increasing and having received organic certification, they began conducting tests on their fermentation processes, which have significantly improved their cup profile.

Qualities, Characteristics & Brew Methods

Roast Profile:
Light Roast, Medium Roast, Dark Roast

Recommended Use:
Pour-Over, Drip

Cupping Notes:
Sweet aroma. Notes of bakers cocoa, sweet tangerine, peach and a dry almond finish. Very good acidity and mouthfeel.

Coffee Origin

Country:	Peru
Department:	San Martin
Producer:	Walter Gutierrez
Altitude:	3,900 ft (995m)
Harvest:	July - Nov