



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Fair Trade Organic Peru Ignacio



This Fair Trade Organic Peru is produced by the APROCASSI Cooperative high up in the Andes mountains of Peru's Cajamarca province. APROCASSI membership covers 452 individual farmers who produce Caturra, Typica, Pache and Catimor varieties on their small plots at elevations ranging from 3,900 to 5,900 feet. The co-op, known locally as The Cooperativa de Servicios Múltiples de San Ignacio and Cajamarca, was established in 2000 when the region's small farm holders decided to band together and seek a Fair Trade certification and better compensation. Since its founding APROCASSI has heavily invested in worker training programs with a focus on improvements in quality and production output. In addition to producing Fair Trade Organic Peru coffee, the majority of the APROCASSI farmers use a portion of their farmland to produce a variety of supplemental

crops, the vast majority of which are organic certified, to help bolster their yearly incomes. In the cup, this Fair Trade Organic Peru has a floral aroma, fruity-sweet notes, crisp acidity, smooth, medium body, clean and balanced finish. In 2012 Cajamarca coffee farmers were hit with an outbreak of coffee rust or roya and facing the potential of a massive loss in revenue. In response, Fair Trade USA awarded APROCASSI with their first ever Cooperative Small Grant, guaranteeing \$25,000 in funds for plant rehab, seedling nurseries, pruning programs, low interest farming loans and overall rust mitigation. Peru's Cajamarca region was historically part of the Incan empire and today has a number of areas that remain strong centers of international tourism. The capital city of the region, also named Cajamarca, rests at the base of the Andes as a beautifully preserved, Spanish colonial-era township replete with its own sights and destinations. The region has an excellent sub-tropical climate, fertile soil and a mild rainy season that make it well suited for arabica production.

Cupping Notes: Floral aroma, fruity-sweet notes, crisp acidity, smooth, medium body, clean and balanced finish.



Producer:	APROCASSI Cooperative
Region:	San Ignacio, Cajamarca
Variety:	Caturra, Typica, Pache, Catimor
Processing:	Washed
Altitude:	3,900 - 5,900 ft (1200 - 1800m)
Coffee Grading:	SHB
Harvest:	July - November

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