



CUP PROFILE

A sweet, juicy cup with a clean, bright acidity and notes of caramel, lemon-lime, green apple and milk chocolate.

ABOUT THIS COFFEE

Coffee producers in Santo Domingo de la Capilla are very serious about picking only the ripest cherries, so it can take up to five pickings to complete a harvest. After each picking, the cherry is pulped immediately and the parchment is fermented for approximately 12 hours and then washed and dried. While it's drying on patios it's turned several times, which helps to achieve the region's beautiful shade of green.

ABOUT THE PRODUCERS

Farmers here only recently began growing coffee. Until about five years ago, they concentrated primarily on sugarcane, or yonke (pronounced *jon-kay*). Traditionally, yonke is grown at low altitudes, but these communities had adapted and were cultivating heirloom plants and distilling a popular Peruvian cane liquor. They've since been introduced to coffee, which is more profitable — especially in their capable hands — though yonke remains a popular side business.

ABOUT THE REGION

Santo Domingo de la Capilla — one of 15 districts in the province of Cutervo — has perfect conditions for outstanding coffees: high altitudes (coffee grows at up to 2,000 meters ASL) warm temperatures and abundant rain.

The region also has abundant vegetation that the locals are serious about conserving. This has directly influenced la Capilla's microclimate, which creates more precipitation than other coffee-producing regions in Cajamarca and enormously benefits the producers.



Region:

Cajamarca

Altitude:

1,550–1,900 meters ASL

Producers:

- 1 Abel Mile Guevara Castro
- 2 Catalino Altamirano Diaz
- 3 Francisco Perez Perez
- 4 Leonidas Cubas Arteaga
- 5 Edgardo Frank Flores Fernandez
- 6 Alix Joaquin Gonzales Llanos
- 7 Iban Ramirez Quispe
- 8 Dario Nery Carrero Monsalve
- 9 Jose Wilder Guevara Quispe
- 10 Jose Armando Medinas Cubas
- 11 Americo Villegas Altamirano
- 12 Diomedes Omar Carrero Montenegro
- 13 Rene Edeldo Burga Mera
- 14 Isidro Olivrea Segura
- 15 Jovino Guevara Diaz
- 16 Oscar Ramirez Zubiarte
- 17 Fidel Zalvidar Coronel
- 18 Marino Ramirez Altamirano
- 19 Jose Santos Llamo Goycochea
- 20 Jose Ivan Ramirez Medina

21 Adelmo Dione Baron Montenegro

22 Juan Medina Cotrina

23 Cerapio Carrero Monsale Segundo

24 Yover Cubas Becerra

25 Emiliano Perez Perez

26 Jose Edin Ramirez Quispe

27 Guevara Perez Pablo de la Cruz

28 Wilder Maldonado Vasquez

29 Carlos Nercy Menor Julca

30 Eduardo Mendoza Carrasco

31 Simeon Chuquicahua Lozada

32 Nicanor Cubas Coronado

Community/mill:

Santo Domingo De La Capilla, Cajamarca, Peru

Varieties:

Caturra, Bourbon, Typica, Pache & Catimor

Processing:

Washed, sun dried

Harvest:

August–October 2017