

Peru Chontali

This South American country, known as the land of the Incas, boasts a rich coffee-growing culture. Peruvians have been cultivating coffee since the 1700s. With the spine of the Andes running through the western half of the country, Peru is an ideal place for growing high-quality Arabica. Coffee here is traditionally cultivated, shade grown, and processed in artisanal wet mill operations. Today Peru is the eighth-largest producer in the world.

Chontali

A Hilly and Wild Land

Chontali is in the forested mountains that ring the Chunchucas river valley. The land surrounding Chontali ranges from 1,100 to 2,100 meters ASL, and specialty coffee is cultivated at up to 1,800 meters ASL. Café Chonta takes its name from the spiny palms that grow prolifically here and shelter many farms. Smallholders cultivate, on average, 2 to 3 hectares of land and produce coffees with good body, strong acidity, citric flavor and a characteristic lemon aroma.

Current Production:
39,000 bags (60kg each)

Altitude: 1,100 to 2,100 meters ASL

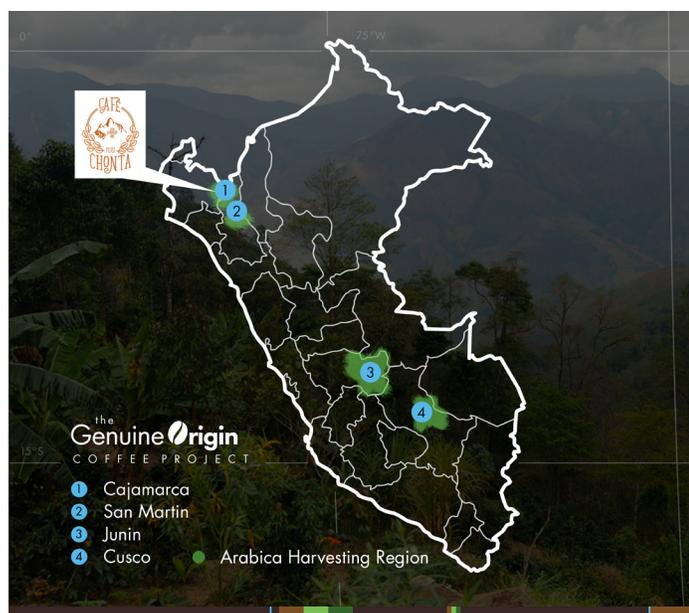
Planted Area:
2,700 hectares

Processing types for export:
100% Washed Arabica

Producers who contributed to this coffee: 13

Harvest:
March (lowlands) through September (highlands)

Average farm size: 2 to 4 hectares



Moderate Slopes Atop Steep Mountains

The mountains of Chontali are steep, but the slopes become more moderate toward the tops, which allows for the cultivation of coffee. The soil pH is optimal for agriculture, but erosion can be a problem in steeper areas, and some farmers terrace their land to preserve their soil.

- **TOPOGRAPHY:** Chontali is mountainous, hilly and wild. Toward the tops of the mountains, slopes are moderate, allowing for the cultivation of coffee.
- **CLIMATE:** Relative humidity is 75% on average, and temperatures range between 14 and 22 degrees Celsius. The rainy season is from January through May.
- **SOIL:** Soils are mostly clay and loam, with an average pH of 5.5, making it optimal for agriculture. Erosion can be a problem, and some producers terrace their land to preserve the soil.
- **ELEVATION:** Coffee grows between 1,200 and 1,900 meters ASL. Chontali City is at 1,500 meters ASL, but the surrounding land ranges from 1,200 to 2,100 meters ASL.

A Blossoming Coffee Region

Cultivation of coffee started in Chontali in the 1950s. Since then the region has blossomed and production has steadily improved. The farmers of the region each have an average of 2 to 4 hectares, harvesting their ripe cherries in the months between June and October.