# CAJAMARCA CHURUPAMPA WASHED

PERU GREEN COFFEE | GENUINE ORIGIN



# Coffee Details

### ORIGIN

Cajamarca, Peru

#### **PRODUCER**

Various smallholders

# **PROCESSING**

Washed & fully sundried

#### HARVEST SCHEDULE

May - September

## **VARIETY**

Bourbon, Typica, Caturra

#### **ALTITUDE (MASL)**

1500 - 1750

# Coffee Background

The Tocto Bermeo family founded Finca Churupampa in 2011, and the cooperative now covers over 300 farming and producing families in the Chirinos region. In addition to optimizing members' profitability and environmental responsibility through sustainable business models, the cooperative also encourages productive diversification to ensure food security for all members. This includes vegetable-growing and small animal-rearing. The cooperative's priority is improving the overall quality of life for farming families. They achieve this through incentivizing coffee quality and, beyond that, reinvesting in constant improvement over the years.

In the mid-1900s, the Peruvian government redistributed land from large plantations to thousands of local farmers. This abundance of fertile land was ideal for growing high quality specialty coffee. Since that time Peru has been doing precisely that. With encouragement from the government via economic planning and sourcing policies, Peruvian coffee farming and organic certification, in particular, has soared.

