

WILDER GARCIA WASHED SHB FANCY

PERU GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Cajamarca, Peru

PRODUCER

Wilder Garcia

PROCESSING

Washed

HARVEST SCHEDULE

June - October

VARIETY

Caturra, Typica, Catimor,
Bourbon, Gesha, Java

ALTITUDE (MASL)

1800

Coffee Background

Wilder Garcia maintains a close relationship with the health of his coffee trees. At 1800masl, his 23-hectare farm enjoys an ideal climate for growing Arabica coffee, which spans 16 hectares of land.

Wilder began implementing a Tissue Management System (TMS) on his coffee farm six years ago to achieve a productive balance. The system relies on a two-year cycle and is applied in blocks. Caturra, Bourbon, Typica, Geisha, and Java varieties grow here, and their tissue management depends largely on the skeletal style of the trees. In 2020, Wilder also renovated four hectares with new coffee plants.

After the harvest, cherries are often depulped on the same day and fermented for 48 hours in hermetic tanks before drying in solar dryers. The farm produces around 720 quintals of parchment annually (1 quintal = 46kg of green coffee beans).

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