

CHONTA WASHED SHB

PERU GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Chontali, Jaen,
Cajamarca, Peru

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

March - September

VARIETY

Bourbon, Caturra,
Typica, Pache

ALTITUDE (MASL)

1100 - 2000

Coffee Background

The Chontali mountain range forms a ring around the Chunchucas river valley in Cajamarca. The steep, forested slopes level out the closer you get to their peaks, at 1100 to 2100masl, making coffee farming possible up there in the fertile, loamy soil. Since the 1950s, when coffee cultivation first began in Chontali, the region has blossomed with steady improvement, and coffee now grows across 2,700 hectares. Most of the farmers in Chontali are smallholders, with around 2-4 hectares of land each.

This relationship coffee comes from a small group of farmers. The coffee was fully washed to create a representation of the local terroir. The characteristic profile features strong acidity and body, with flavors of milk chocolate, nougat, almond, and red apple.

Coffee in Peru is graded based on the altitude at which it was grown, similar to the grading systems of other Latin American countries. High-quality Peruvian coffee is marked as Strictly Hard Bean (SHB), and SHB Peru green coffee grows above 1350masl.

Genuine  origin

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