

# JUNIN CHANCHAMAYU GRADE 1 WASHED

PERU GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Chanchamayo, Junin,  
Peru

### PRODUCER

Various smallholders

### PROCESSING

Washed

### HARVEST SCHEDULE

March - September

### VARIETY

Bourbon, Caturra, Typica

### ALTITUDE (MASL)

1400-1900

## Coffee Background

Peru's diverse landscapes, from coastal deserts to the Andes and Amazon, offer ideal conditions for high-quality Arabica, especially at elevations above 1200 meters, where Peru's signature sweetness and acidity shine. The coffee industry is extremely important to Peru's economy. The coffee sector supports 855,000 jobs, with over half a million people depending on it for their livelihoods.

Cooperatives in Peru form to collectively improve the socioeconomic development of member producers. There is a strong regional unity among coffee farmers in Peru, and formal cooperatives help provide services in processing, transportation, grading, marketing, and exporting of green coffee beans.

The Central Highlands of Chanchamayo are spread across 1500 to 2400masl and are part of the larger region of Junin. (Fun fact: Chanchamayo comes from the Quecha word chanchay, which means to walk quickly in a confused manner.) The area is surrounded by exquisite mountains, forests, waterfalls, and thermal springs. The fruit-forward coffees that grow here are filled with notes of fresh citrus fruit, intense acidity, a creamy body, and good balance.

Genuine  origin

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