

FINCA MIRAFLORES HONEY BOURBON

PERU GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Amazonas, Peru

PRODUCER

Manuel Rojas and Esther
Requejo, Finca
Miraflores

PROCESSING

Honey

HARVEST SCHEDULE

July - October

VARIETY

Bourbon

ALTITUDE (MASL)

1600 - 2000

Coffee Background

The story of Miraflores is one of resilience and renewal. After its founding in 2002, the farm faced a major setback. Between 2011-2013, when Peru's coffee sector was devastated by coffee leaf rust the couple faced ruin. Rather than retreat, the Finca Miraflores team used the crisis as an opportunity to rebuild with intention. By 2016, they began shifting toward specialty production, embracing exotic and high-demand varieties. Starting in 2019, Finca Miraflores expanded its genetic diversity with Geisha, Typica, Bourbon, and Java, along with the adoption of rigorous post harvest protocols and anaerobic fermentation.

Today, Miraflores is known for its consistency. Each lot follows strictly controlled processing standards and its terroir-driven identity. Sandy loam soils, cool temperatures (16-20°C), and healthy annual rainfall (1,200-1,800 mm) promote slow cherry maturation, allowing each variety to fully express itself with clarity, structure, and distinctive sensory character. Harvesting takes place from July to October.

Genuine  origin

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