

Coffee information sheet		Location		Coffee details	
<b>Name or code of the sample</b>	S18-312 Agua de Nieve	<b>Origen country</b>	PERU	<b>Harvest season</b>	June and July
<b>Statate /coop/group Name</b>	Asociación de productores agropecuarios "Nuevo Tiempo" – APANT	<b>Coffee región (if applicable)</b>	JUNIN	<b>Plant species</b>	Arabic
<b>Type of organization</b>	Association	<b>Department/state/governorate</b>	MONOBAMBA	<b>Plant varietal (s)</b>	Typica, caturra and pache
<b>Farmer Name</b>	Delvis Anchiraico Acosta	<b>Village (if applicable)</b>	Agua de Nieve	<b>Certification (s)</b>	Does not have
<b>Coffee Grade</b>	Special	<b>Altitude</b>	1 600 a 1800 m.s.n.m	<b>hectares of coffee plantation</b>	50 Hectares
<b>Processing method</b>	Wet Process	<b>Latitude</b>	18 L 0464768	<b>Offered Volume</b>	3.9 Tons green coffee
<b>Processing description</b>	Aerobic fermentation for 28 hours	<b>Longitude</b>	UTM 8749039		
		<b>Drying Method</b>	SUN DRY - Drying on African beds		
		<b>System of production</b>	Natural and environmentally-friendly, with regulated shade of native species,		

## History of Farm or Group

The coffee production from Agua de Nieve has been taking place for more than 50 years, with the arrival of the first migrants who came from the Andes mountains and other places of Peru, who decided to stay in this wonderful land. Because of the good weather, this place had all kinds of agricultural treasures.

And above all, the best coffee, since this breathtaking place is located in front of 2 snow-capped mountains known as Huaytapallana and Catalina Huanca, which in the summer months can be clearly viewed. And in the middle of this awe-inspiring place is the association of agricultural producers "Nuevo Tiempo" - APANT, who have been promoting the production and commercialization of the best coffee especial of origin "Agua de Nieve" Our cup profile: Fresh floral fragrance and aroma with notes of citrus fruits,

