

Coffee information sheet		Location		Coffee details	
<b>Name or code of the sample</b>	S18-305 Miguel Grau	<b>Origen country</b>	PERU	<b>Harvest season</b>	June and July
<b>Statate /coop/group Name</b>	CAC -Yurinaki Vayoz association	<b>Coffee región</b>	JUNIN	<b>Plant species</b>	Arabic
<b>Type of organization</b>	Association	<b>Department/state/governorate</b>	PERENE	<b>Plant varietal (s)</b>	Caturra, Catuai and Typic
<b>Farmer Name</b>	Josue Calderon	<b>Village</b>	Miguel Grau	<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>	80 Hectares
<b>Processing method</b>	Wet Process	<b>Latitude</b>	18 L 0490596	<b>Offered Volume</b>	3.6 Tons green coffee
<b>Processing description</b>	Aerobic fermentation for 28 hours	<b>Longitude</b>	UTM 8803857		
		<b>Drying Method</b>	SUN DRY- Dried on African beds, with roofs that protect from rain		
		<b>System of production</b>	System of production under diverse shade		

## History of Farm or Group

Farms located at more than 1600 m. A family works together to maintain small plots of coffee by hand striving to create a standardized quality of coffee, resulting in a fragrant coffee with a sweet aroma. Aroma: sweet citrus, with notes of honey and flowering mango. Aftertaste: Juicy fruit



