

PERÚ: COOPERATIVE LAGUNA LOS CÓNDORES FULLY WASHED

Sweet chocolate, cherry acidity, good body.



Farm Size: 630 ha

Region: Luya, Amazonas

Process: Fully Washed

Screen Size: 15+

Grade: MCM Grade 1 Commercial

Altitude: 1,500 – 2,300 MASL

Certificates: Organic and Fairtrade

Varieties: Typica, Pache, Catuaí,
Bourbon and Caturra

Harvest: May - October

THE CUP

Body



Acidity



SCA Score



Flavour: chocolate and toffee notes with cherry acidity, and sweet aftertaste with a good and round body





The Producers

Laguna Los Cóndores is a cooperative integrated by families of Luya, decedents of The Chillaos. These coffee producers adopted the name because they identify with what the condor represents: “the free and bold spirit”, according to their ancestors’ condors thrived and could be spotted at the lake – laguna in Spanish - in the past.

One of the main objectives of this organization is the integration of the associates, giving back the economic profits to the families. Coffee producers seeks to continue the legacy of the Chillaos people, an ancient pre-incan culture flourished in the Peruvian Amazon, as great indomitable and brave warriors.

One of the producers Mr. López, head of the family learnt coffee farming from his father and grandfather, his connection with his plantation goes back to his ancestors over hundred years. Now a days, Mr. López teaches his children all about coffee farming leaving them a great legacy to preserve and carry on.

Another example is Mr. Necho, a 50-year-old farmer, who says he’s friends with nature. He and his family harvest coffee, but also cassava, avocados, mangoes and plums, the tropical warm climate favors the growth of these fruits and vegetables. All the agricultural practices carried out by them, allow them to produce coffees with an excellent cup profile, with a chocolate profile.

These are some of the examples of the heart of the associates of the cooperative.

The Art of Production

The cooperative and its members are working their farms to offer a high-quality product, they use water from different natural water springs full of minerals and track and learn the weather patterns that favor the coffee production.

The production of a high-quality coffee begins with the selection of the coffee cherries at the peak of its ripeness. Then farmers proceed to dry pulping, fermenting for as many hours they know their coffee needs based on their altitude, weather and humidity conditions. Finally, coffee is washed to remove all mucilage and then the wet clean parchment is laid to dry in their solar dryers

The Region

Luya is a province in the Amazonas department, located in the northeastern side of the Peruvian territory. Is one of the richest areas of the Amazon, in this region is located a mountain Cerro Negro (Black Mountain) housing a great variety of natural landscapes, vegetation, the diversity of terrain. Downstream, all these natural springs form a beautiful lake, Laguna Los Cóndores. Besides Luya have wonderful cultural and historic richness expressed in numerous archaeological remains, as Fortaleza Kuelap



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