



PERU



Marco Solórzano – Producer - Peru

La Margarita

Producer	Solórzano Familia
Farm	La Margarita
Altitude	1840 - 2030 m
Region	Ocobamba, Cusco
Harvest	June - October
Awards	#6 COE 2021

About La Margarita

The beautiful and picturesque farm of La Margarita sits in a district that is very diverse at an agricultural level. Peru's history for agriculture is so diverse and strong, we can expect that the coffee farmers are going to be able to produce some outstanding profiles. La Margarita is managed by the Solorzano family, with some members taking care of certain lots. The family project called La Margarita Coffee Reserve has been going since 2017, and it appears their momentum will continue driving them for many years.

Two focus Solorzano producers included in our offerings including the brothers Marco and Ivan, the third generation of Solorzano producers. Ivan with his mother Sonia manage a 3 hectare area in La Margarita they call La Yerbaluisa which they have managed for four years, cultivating multiple varieties including sidra, and yellow and red geishas over light and sandy loam soils. Marco cares for a privileged area on the La Margarita farm, where most of the plants are located in ravines, which results in a unique development based on sunlight exposure.

Marco's most recent entry into the Cup of Excellence Peru saw him collect the 6th place award with his washed red geisha coffee. Clocking in at 89.13 points, this 2021 entry was truly a stand out coffee, and we believe it is representative of the profiles that are produced by Marco and Ivan and their trees at La Margarita. The coffee trees are protected by pacaes and native shade trees for healthy maturation and the cherries ripen from June through to October. Project Origin are excited to begin tasting the flavours from the Solórzano brothers and these offerings from La Margarita is a great start.

La Margarita

Varietal: Geisha

Process: Washed

Tasting notes: panela, citrus, tropical, yellow peach, jasmine, sugar cane, lychee, floral, white grape, refined, champagne, apricot, toffee, black tea



Processing Details

- o This lot was produced by Marco Solorzano
- o Cherries were fermented in an anaerobic environment for four days in tanks
- o After fermentation is complete coffee is pulped and fermented for an additional 30 hours
- o Coffee is washed to remove any remaining mucilage
- o Coffee is dried very slowly for more than 20 days on pallets and ventilated to avoid further fermentation or poor results
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export

La Margarita Reserve

Varietal: Geisha

Process: Washed

Tasting notes: Panela, floral, nectarine, rose, raspberry jam, peach, lychee, red apple, orange, toffee, apricot, mango, round, creamy



Processing Details

- o This lot was produced by Ivan Solorzano
- o Cherries were fermented in an anaerobic environment for four days in tanks
- o After fermentation is complete coffee is pulped and fermented for an additional 25 hours
- o Coffee is washed to remove any remaining mucilage
- o Coffee is dried very slowly for more than 20 days on pallets and ventilated to avoid further fermentation or poor results
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export

La Margarita Reserve

Varietal: Yellow Geisha

Process: Washed

Tasting notes: Jasmine, yellow peach, mandarin, strawberry, rock melon, peach, lychee, red apple, apricot, nectarine, blossom



Processing Details

- o This lot was produced by Ivan Solorzano
- o Cherries were fermented in an anaerobic environment for four days in tanks
- o After fermentation is complete coffee is pulped and fermented for an additional 35 hours
- o Coffee is washed to remove any remaining mucilage
- o Coffee is dried very slowly for more than 20 days on pallets and ventilated to avoid further fermentation or poor results
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export