



PERU



Coffee cherries - Peru

## El Pacae

Producer Virgilio Carpio

Farm El Pacae

Altitude 1830 m

Region Ocobamba, Cusco

Harvest June - October

## About El Pacae

The small town of San Lorenzo hosts a humble 1500 residents in the District of Ocobamba in the Department of Cusco. This is also where you will find producer Virgilio Carpio, his wife, his children and his coffee farm El Pacae. Virgilio is recognised in the community as an innovator and as being passionate in his style of coffee production. His family comes from a cattle-raising background but their focus is now solely on the coffee trees.

Virgilio is described as a fanatical producer for the varieties with the longest traditional lineages. The pandemic ended up helping him at an agronomic level, leaving him with a clear image and understanding of the value of specialty coffee and varieties with a pure DNA. With this in mind, you will find his farm planted with the varieties typica and, only recently planted, geisha and maragogype.

Finca El Pacae is named so for the sheer volume of pacae shrubs that cover the farm and surrounding forests. It is a great and natural source of shade for the coffee trees as well as providing a source of nitrogen to the soils. Virgilio says that the pacae is the best educator for specialty coffee, and while we haven't quite figured out how, we think he must be onto something, because his beans are showcasing something special indeed.

# El Pacae

Varietal: Red Typica

Process: Washed



## Processing Details

- o Picking of only red cherries
- o Cherries are manually pulped and fermented for over 35 hours in concrete holes in the ground
- o After fermentation is complete coffee is washed to remove any remaining mucilage
- o Coffee is dried under sun for 8 days on platforms protected by Fito awnings
- o Moisture content is reduced to 11%
- o Beans are stored in parchment until milling for export