



Finca Mamani - Bolivia



Mamani

Producer	Gonzalo Mamani
Farm	Mamani
Altitude	1500 - 1600 m
Region	Uchumachi
Harvest	June - November

About Mamani

The Mamani family has been producing coffees at their self-named farm for generations. Producer Gonzalo Mamani's grandparents began cultivating coffee from the late 80's and passed the work on to their children who passed it to Gonzalo. However, this wasn't the easiest of jobs. Many years ago, the farm became infested with the coffee leaf rust disease, which forced production to stop. This halt led to the family working as mechanics in the nearby Caranavi City until such a time when the plants had recovered from the damage many years later.

From 2015, with the plants rejuvenated and fully recovered from the disease, the Mamani family could re-establish their farm and continue selling their harvests to co-operatives and companies. Unfortunately, the pandemic was not kind to them, and they lost the buyers for their cherries. Project Origin are glad to have found Finca Mamani, and are excited to present this microlot offering from such a dedicated family.

Mamani

Varietal: Geisha

Process: Natural



Processing Details

- o Cherries are harvested and hand sorted to remove under- and over-ripe cherries
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod for protection until milling and export preparation