



PERU



Juan Jose Huillca - Producer - Peru

Alto Cedruyoc

Producer Juan Jose Huillca Singuña

Farm Alto Cedruyoc

Altitude 1800 - 1870 m

Region Cusco

Harvest July - September

About Alto Cedruyoc

Producer Juan Jose Huillca cares dearly for his 5.5 hectares of land in the sector of Alto Cedruyoc, in the district of Yanatile, Calca, Cusco. He cultivated coffee trees 15 years ago when he decided to become independent from his parents and aimed to improve the quality of life for his family. At 36 years of age, Juan is an agricultural technician and, together with his wife, their hard work has seen them place in the top 20 best coffees of Peru for many years.

Due to his history and expertise in agriculture, Juan also works as an extension of the Valleinca organisation, promoting organic farming and offering demonstration workshops on the production of organic fertilisation to partner producers and local farmers. He is always concerned with the conservation of flora and fauna that mother nature provides. At his farm Alto Cedruyoc, Juan keeps the cedar trees as shade for his coffee plants. He shared with Valleinca and Project Origin that he aims to be an example producer for the other producers working with Valleinca producing specialty coffees with high yields.

Cedruyoc

Varietal: Bourbon

Process: Honey

Tasting notes: orange, fresh plum, red apple, brown sugar, rose, caramel, red cherry, sweet, sparkly



Processing Details

- o Cherries are harvested when ripe and floated to separate low-density cherries
- o Cherries are fermented in tanks open to the air for 7 days in the Amparaes pass at an altitude of 4000 masl and a temperature of -6°C
- o Once fermentation is complete coffee is pulped and placed in tanks again for 40 hours
- o Coffee is laid out to dry on raised platforms for 15-20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export