



PERU



Ubaldina Ginchu Aguirre - Producer - Peru

Cedruyoc

Producer	Ubaldina Ginchu Aguirre
Farm	Finca San Antonio
Altitude	1870 m
Region	Cusco
Harvest	July - October

About lot San Antonio

Producer Ubaldina Ginchu Aguirre, together with her husband, manages three hectares of land dedicated to cultivating coffee at their lot Finca San Antonio in the upper Cedruyoc sector of the Yanatile District. This lot managed by Ubaldina is one of many small lots that exist on the farm Cedruyoc, which was divided and shared amongst many talented producers, so they could have access to coffee growing land. This land grows the varieties typica, bourbon and geisha at a high altitude of 1870 metres above sea level, but there is more to this farm than its high altitude that gives it the special flavours we experience.

Ubaldina's husband is a horticulturalist and understands the technical applications to agriculture. As two young producers, they instill in their family of four the value of putting in effort and dedication in order to achieve a goal. Finca San Antonio has been represented in many Cup of Excellence competitions and always ranks in the top twenty of the best coffees in Peru. Project Origin are not only proud to supply the work of Ubaldina and her family, but also to support the exporting company, Valleinca, who represents them, as they work with coffee producers like Ubaldina to build a better and more sustainable world in coffee.

Cedruyoc

Varietal: Geisha

Process: Anaerobic Washed

Tasting notes: mango, peach, jasmine, dried apricot, blossom, sweet, floral



Processing Details

- o Cherries are harvested only when ripe and floated to separate low-density cherries
- o Cherries are pulped and mucilage remains in tact
- o Coffee is fermented in enclosed barrels for 46 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry on raised platforms for 15 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export