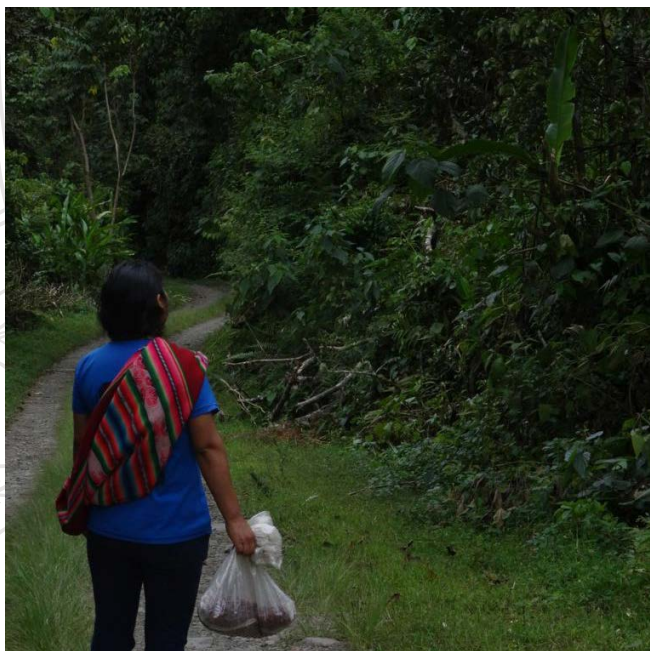




PERU



Ayde Palomino - El Manante - Peru

El Manante

Producer	Ayde Palomino
Farm	El Manante
Altitude	1940 - 2050 m
Region	Santa Teresa
Harvest	August - October

About El Manante

The farm El Manante was named by producer Ayde Palomino after all the springs that spread across the farm's land. These springs result in Ayde's land being wet most of the year, and of course this means her coffee develops some truly beautiful and vibrant qualities. Ayde, at the age of 57, and her family have been working for almost 17 years and is part of the second generation of coffee producers in the area of Santa Teresa.

Santa Teresa is a small but relatively touristy district as it is the city connecting to a wonder of the world, Machu Pichu. In fact, it is only a two-hour journey from Ayde's farm to this man made wonder, which is a monument that means a lot to the producers of the Santa Teresa city in the Cusco Region.

The coffee trees at El Manante, mostly the geisha and bourbon varieties, were introduced to the land around ten years ago and grow at a very high elevation under the shade of trees and shrubs, including pacaes, which protect the coffee leaves from the sun's radiation. The pacaes is a very common shrub through Peru as its large leaves help intake a large amount of Nitrogen.

El Manante

Varietal: Red Bourbon

Process: Washed

Tasting notes: caramel peach, panela, floral, chocolate, blood orange, bergamot, apricot, red apple, brown sugar, round, creamy



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries undertake an extended anaerobic fermentation for 4 days
- o Cherries are then pulped and fermented for a further 35 hours
- o After fermentation is complete, coffee is washed to remove any remaining mucilage
- o Coffee is laid on raised platforms under polycarbonate roofs, which reduces the high temperatures during the day, for 15 days
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export