



Bertha Huaylla - Producer - Peru



Tablahuasi

Producer	Bertha Huaylla
Farm	Tablahuasi
Altitude	1800 m
Region	Cusco
Harvest	July - October

About Tablahuasi

Producer Bertha Huaylla has been a producer all her life, since childhood. Today, with the help of her husband she dedicates herself to agriculture and they used coffee cultivation as their financial means to support and educate their children. The land she manages in the District of Ocobamba is five hectares in size and planted with the bourbon variety. With every passing year, the Valleinca organisation provides technical support and assistance to Bertha at Tablahuasi. This support has led to the quality of Bertha's cherries improving, which in turn leads to her ability to sell the cherries at a higher price.

The Valleinca organisation is committed to strengthening both environmental and economic sustainability with the small coffee farmers they work with in their local area. They are organic and fair trade certified and provide support to producers such as Bertha through agricultural development, processing facilities and international market access. Project Origin is proud to work with Valleinca and support them in their mission by offering Bertha's coffee to our roasting partners all around the world.

Tablahuasi

Varietal: Bourbon

Process: Washed



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