



Chavez Cuchca family - La Balsa - Peru



## Regional Pisuquia

Producer	Chavez Cuchca family
Altitude	2000 m
Sector	La Balsa
Region	Pisuquia, Luya, Amazonas
Harvest	April - June

## About Regional Pisuquia

Decades ago, in 1965, this plot of land belonged to Mr. and Mrs. Silva, and the Chavez Cuchca family worked as labourers dedicated to agriculture and livestock. In time, the Silva's decided to sell their land to the Chavez Cuchca family. Today, they use several small lots in their neighbourhood of La Balsa that provide us with this Regional Pisuquia. The sector of La Balsa is named for the balsa trees that lined the riverbed, uniquely distinguished by the flowers that form little cotton flakes used to fill pillows. While the river does not home many balsa trees today, their memory lives through the name of this sector. At the time of the sale, the coffee trees here grew wild, and the seeds spread via wild turkeys who ate and digested the berries. There were enough coffee plants to process a decent sized harvest, so the family gathered the cherries and dry processed the beans. They had such little machinery and infrastructure for this job that, up until 1992, they used a mortar and a rope to hit dried coffee to extract the green bean. This manual job took a very long time, and so when the rise in coffee prices came in 1993-1994, the Chavez Cuchca family invested in processing equipment, including pulpers and chaladoras, and vats to enable a wet processing method.

Processing infrastructure was not the only difficulty this family faced. The transportation option to the nearest town was leading pack donkeys down a game trail road, and this journey took 15-16 hours each way. Thanks to recent highway and road infrastructure, the Chavez Chuchca family and other producers in the area can deliver their produce more efficiently, and with the help of AMACOF, they can deliver the cherries directly for a fair price as well as receive training and support for future harvests. Project Origin is proud to offer this Regional lot from Peru and support such dedicated families.

# Regional Pisuquia

Varietal: Caturra / Catimor / Typica

Process: Washed



## Processing Details

- o Red ripe cherries are hand picked and harvested in 'Bejuco' baskets and cotton saddle bags
- o Harvested cherries are stored in polypropylene bags for the duration of the harvest day and later transferred to a tub to be floated for further sorting
- o Coffee is pulped and placed in vats to ferment for 18 hours
- o Once fermentation is complete coffee is washed clean using natural water from the river
- o Coffee is laid out in thin layers until moisture content is reduced to 10-12%
- o Drying typically takes 15 days
- o Beans are collected by AMACOF and stored in parchment until milling for export