



Delfina Saez and Don Emilio - Producers - Peru



Alto Cedruyoc

Producer	Emilio Gutierrez Nieble
Farm	Alto Cedruyoc
Altitude	1870 m
Region	Cusco
Harvest	July - October

About Alto Cedruyoc

The farm Alto Cedruyoc sits at high altitudes, 1870 metres above sea level, and is only 15 minutes away from the District of Yanatile in the Province Calca, Peru. The land at this farm is managed by Don Emilio Gutierrez Nieble and his wife Delfina Saez. At 55 years of age, Don Emilio has been producing coffee for a very long time and together with his wife, they dedicate their time and energy towards healthy agriculture and the growth of their wonderful coffee trees.

The land managed by Don Emilio and Delfina is four hectares in size, and is all planted with the varieties bourbon and geisha. The bourbon trees have been producing cherries, and Project Origin are excited to share this offering from the 2021 harvest. The geisha trees are only freshly planted, and still maturing. In the past, Don Emilio has worked with varieties of typica, bourbon, geisha, caturra and maragogype, so he is well versed in the nuances of coffee varieties. This bourbon offering is processed with the team at Valleinca, and is a classicly washed coffee with a slightly longer fermentation time just for that added interest. Valleinca is committed to environmental and economic sustainability, with organic and fair trade certifications, and they exist to help the local small coffee farmers around them in the districts of Yanatile and Lares in Peru.

Alto Cedruyoc

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 closed 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