



Enriqueta Uturunco - Producer - Peru



Hacienda Vilcabamba

Producer	Enriqueta Uturunco
Farm	Hacienda Vilcabamba
Altitude	2100 m
Region	Cusco
Harvest	July - October

About Hacienda Vilcabamba

This ultra high altitude coffee farm boasts life all around it. The producer Enriqueta Uturunco cares for and manages seven hectares of land that is dedicated to cultivating typica coffee trees, with the additional fruit trees scattered amongst the soil. She has been a producer since she was a little girl and decided with her husband to dedicate their lives to agriculture as their main occupation to provide education for their children. Their farm Hacienda Vilcabamba also features small animals that they raise and use to help build a healthy natural ecosystem.

When coffee grows way up in the mountains at 2100 metres above sea level the maturation is slower and results in very clean and well rounded structures in coffee profiles. Couple the natural elements with the help and guidance from the processing and exporting facility, Valleinca, and you can be sure to taste the wonderful elements of high altitude specialty Peruvian coffee.

Hacienda Vilcabamba

Varietal: Typica

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