



Mules used for transport - Tablahuasi - Peru



Tablahuasi

Producer	Guevara Family
Farm	Tablahuasi
Altitude	1800 m
Region	Cusco
Harvest	July - October

About Tablahuasi

Way up high in the District of Ocobamba live the Guevara family who care for 200 hectares of land in a far remote place. This expansive land features just 10 hectares that are dedicated to cultivating bourbon coffee trees, and with the help of agricultural technicians from the Valleinca organisation, these 10 hectares are improving each year in their yield and quality. Valleinca work closely with small local coffee producers through the Province of Calca to provide processing needs, market access, agricultural assistance and ensure the producers are building towards economic sustainability. Project Origin are proud to support such a great organisation with environmental and economic sustainability in their values.

At Tablahuasi, producer Leonardo Guevara Orton has been working in agriculture his entire life, and now at the age of 75 he has his seven children and many grandchildren to help carry on his dedication and work ethic towards coffee production and agricultural products. The Guevara family are hard working and refuse to give up on their land despite the challenges they face.

One of their great obstacles is transporting their cherries from the farm to the Valleinca organisation. The farm has no proper road access, and so they transport their products and any cargo that requires delivery to and from the farm on mules. This of course is no easy feat, and we are grateful to the Valleinca organisation for supporting the Guevara family in their coffee production, valuing their hard work and recognising their transportation obstacles.

Tablahuasi

Varietal: Bourbon

Process: Washed

Lot: Guevara



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