



PERU



Perla de Imaza - Peru

## Perla de Imaza

Producer	Hector Fernandez Huatangare
Farm	Perla de Imaza
Altitude	1689 m
Region	Amazonas
Harvest	May - September

## About Perla de Imaza

The name Perla de Imaza was inspired by the functionality of the Imaza River that provides life to the land as it flows through the farm and down into the Marañon River, which is considered the main source of water flowing into the fabled Amazon River. The farm is managed by the producer Hector Fernandez and his family, but when asked who the producer is for the coffees cultivated here, they could not list only one name. The work at this farm is done by a collective of people who all contribute towards the production of specialty coffee. The talented people responsible include Hector Fernandez Huatangare, Álvaro Fernández Aguilar, Duvar Fernández Aguilar, Humberto Ruiz Medina and Neyser Fernández Silva.

Hector Fernandez came to this farm in search of better land for cultivation, and he found this space in the south of the Amazonas region, where the community was diverse with people who settled here from various other places. For the last 20 years, Hector and his family have made their life and their home here at Perla de Imaza, cultivating quality coffee and raising cattle to support the family. It is here at Perla de Imaza that we introduce you to the flavours of the Amazonas region and the influence of the waters that eventually feed the Amazon River.

# Perla de Imaza

Varietal: Caturra / Catimor / Typica

Process: Washed



## Processing Details

- o Cherries are harvested only when ripe by the producers
- o Cherries are sorted and pulped
- o Coffee is fermented for 16 hours
- o Coffee is washed to remove all remaining mucilage after fermentation is complete
- o Coffee is laid out to dry for 9-12 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export