



Perla de Imaza - Peru



Perla de Imaza

Producer Hector Fernandez Huatangare
Alvaro Fernandez Aguilar
Humberto Ruiz Medina

Farm	Perla de Imaza
Altitude	1590 - 1690 m
Region	Amazonas
Harvest	April - 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 river that flows through the land, as well as the farm itself, is accessed via a paved road from the town of Imaza, a journey that takes three hours by foot. The 10-hectare 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 over 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. The future for Hector looks to improve coffee tree quality with the help from technical assistance provided by the ADISA Cooperative, to improve access roads so that the products can more easily be brought to market, and to one day make the farm a place for experiential tourism. 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.

Regional Amazonas, Perla de Imaza

Varietal: Caturra / Catimor / Bourbon / Pacas

Process: Washed

Tasting notes: panela, tropical, yellow peach, jasmine, sugar cane, lychee, champagne, citrus, white grape, apricot, toffee, black tea, refined, sweet



Processing Details

- o Cherries are harvested only when ripe by the producers
- o Cherries are sorted and pulped
- o Coffee is fermented for 16-18 hours after pulping
- o Coffee is washed to remove all remaining mucilage after fermentation is complete
- o Coffee is laid out to dry for 6-7 days directly in the sun, using a solar tent on drying platforms
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export