



PERU



Producer Leonardo at his farm - Palmarreal - Peru

Palmarreal

Producer Leonardo Guevara Orton

Farm	Palmarreal
Altitude	1800 m
Region	Cusco
Harvest	July - September

About Palmarreal

Way up high in the District of Ocobamba live the Guevara family who care for 300 hectares of land in a far remote place. This expansive land in the sector of Tablahuasi features just 10-hectares that are dedicated to cultivating bourbon and geisha coffee trees, and within those 10 hectares, producer Leonardo Guevara takes personal care of a special 4 hectares called Palmarreal.

Leonardo is a 77 year old patriarch who has cared for this land for over 60 years. Inherited by his grandparents, Leonardo is now passing on his expansive land to his 7 children and 13 grandchildren, who he hopes will carry on his work, dedication and work ethic of coffee production. The Guevara family are hard working and refuse to give up on their land, despite facing many obstacles, and it is Leonardo's future goal that his coffee will be recognised, both nationally and internationally. With the help of local organisation, Valleinca, we have access to Leonardo's work. 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.

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.

Palmarreal

Varietal: Geisha

Process: Washed

Tasting notes: apricot, orange, floral, caramel, sugar cane



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 an aerobic environment in enclosed barrels for 36-46 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry on raised platforms under sun for 15-20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export