



Ubaldina Ginchu Aguirre - Producer - Peru



Siete Vueltas

Producer	Ubaldina Ginchu Aguirre
Farm	Siete Vueltas
Altitude	1850 m
Region	Calca, Alto cedruyoc
Harvest	July - September

About Siete Vueltas

Producer Ubaldina Ginchu Aguirre, together with her husband, manages three hectares of land dedicated to cultivating coffee at their lot Finca San Antonio in the upper Cedruyoc sector of the Yanatile District, as well as seven hectares of land to cultivate beautiful geisha tree at the lot Siete Vueltas. This lot managed by Ubaldina is one of many small lots that exist on the farm Cedruyoc, which was divided and shared amongst many talented producers, so they could have access to coffee growing land. It is a beautiful, green space sitting at an optimal altitude of 1850 metres above sea level, but there is more to this farm than its high altitude that gives it the special flavours we experience.

Ubaldina's husband is a horticulturalist and understands the technical applications to agriculture. As two young producers, they instill in their family of four the value of putting in effort and dedication in order to achieve a goal. Ubaldina's work has been represented in many Cup of Excellence competitions and always ranks in the top twenty of the best coffees in Peru. Project Origin are not only proud to supply the work of Ubaldina and her family, but also to support the exporting company, Valleinca, who represents them, as they work with coffee producers like Ubaldina to build a better and more sustainable world in coffee.

Finca Siete Vueltas

Varietal: Geisha

Process: Washed

Tasting notes: violet, plum, strawberry, chocolate, orange, apricot, rich



Processing Details

- o Cherries are harvested only when ripe and further sorted
- o Whole cherries undergo anaerobic fermentation for 36 hours
- o Beans are pulped and then undergo a second fermentation for 72 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry on drying pallets for 18-20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export