



PERU



Benigno Rayme Grande - Producer - Peru

Mesapata

Producer	Benigno Rayme Grande
Farm	Mesapata
Altitude	2000 m
Region	Cusco, Calca, Yanatile
Harvest	August - October

About Finca Mesapata

Specialty coffee producer Benigno Rayme Grande, together with his wife, have spent their time focused on growing and cultivating the red bourbon varietal on their four hectares of land at Finca Mesapata. Throughout their time together, they have worked in agriculture, having inherited their green thumbs from their parents respectively. The space of their land is wonderful for growing their coffee trees as the wonderfully high altitude and climate allows for fruitful harvests.

Our exporting partners in Peru, Valleinca Association, introduced Benigno, his wife, and their work to Project Origin in 2023. They aid produces in technical assistance and processing knowledge so that producers all around the area can improve their cup qualities, which results in a better income.

Finca Mesapata

Varietal: Bourbon

Process: Washed

Tasting notes: apricot, orange, peach, caramel, red apple, juicy, rich, sweet



Processing Details

- o Cherries are harvested only when ripe and further sorted
- o Beans are pulped and then undergo anaerobic fermentation for 36 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry on drying pallets for 15-20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export