



Flowering coffee tree



Finca Sampedroyuc

Producer	Yolanda Cabrera Alvarez
Farm	Finca Sampedroyuc
Altitude	2150 m
Region	Cusco, Calca
Harvest	July - September

About Finca Sampedroyuc

Finca Sampedroyuc sits at a wonderfully high altitude that is perfect for slow maturation of the fruit on the coffee trees. The slower the maturation, the more robust and structured the cup profile can develop to become, and this makes the lots from this farm wonderfully exciting. Spanning a generous ten hectares, this farm in the mountains is managed by specialty coffee producer Yolanda Cabrera Alvarez, a daughter of coffee producers, and together with her family she cultivates this ten hectares in a way that cares for the environment around them, allowing the natural terroir to express itself through the coffee in the way nature intends it to.

Yolanda and Finca Sampedroyuc have been involved with our exporting partner in Peru, Valle del Inca, who help local producers across the area with technical support both during harvest and in processing.

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Varietal: Caturra

Process: Washed

Tasting notes: raspberry, orange, apricot, red apple, peach, stone fruit, caramel, sweet



Processing Details

- o Cherries are harvested only when ripe and further sorted
- o Beans are pulped and then undergo a short anaerobic fermentation
- 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