



*Brewing coffee at La Margarita - Peru*

## La Margarita

Producer	Solórzano Familia
Farm	La Margarita
Altitude	1840 - 2030 m
Region	Ocobamba, Cusco
Harvest	June - October
Awards	#6 COE 2021

## About La Margarita

The beautiful and picturesque farm of La Margarita sits in a district that is very diverse at an agricultural level. Peru's history for agriculture is so diverse and strong, we can expect that the coffee farmers are going to be able to produce some outstanding profiles. La Margarita is managed by the Solorzano family, with some members taking care of certain lots. The family project called La Margarita Coffee Reserve has been going since 2017, and it appears their momentum will continue driving them for many years, supporting not only themselves, but many local coffee producers in their neighbouring area.

Three focus Solorzano producers include the brothers Marco, Neto and Ivan, the third generation of Solorzano producers. These brothers each care for their own plots of land under the La Margarita farm, as well as collaborate to provide the beautiful representations of this Ocobamba Region.

The coffee trees are protected by pacaes and native shade trees for healthy cherry maturation and healthy soils due to the high nitrogen fixation of their leaves. The area has a high water scarcity rating, meaning the protection and care for all vegetation - not just the coffee trees - is important for sustainable growth and longevity. The cherries ripen from June through to October. Project Origin are excited to continue tasting the flavours from the Solórzano brothers and these offerings from La Margarita.

## Carmen Alto Reserve

Varietal: Geisha

Process: Supernatural

Lot: 02

Tasting notes: strawberry, raspberry, orange, cranberry, pomegranate, milk chocolate, caramelised banana, sweet, juicy



### Processing Details

- o This lot was produced by the Solorzano family
- o Cherries were fermented in an anaerobic environment for eight days in tanks
- o Coffee is dried slowly for 24 days on pallets and ventilated to avoid further fermentation or poor results
- o Moisture content reaches 11%
- o Beans are stored in dried cherry pod until milling for export

## La Margarita Reserve

Varietal: Geisha

Process: Washed

Lot: 003

Tasting notes: jasmine, white peach, yellow nectarine, mandarin, riesling, refined, juicy



### Processing Details

- o This lot was produced by the Solorzano family
- o Cherries were fermented in an anaerobic environment for four days in tanks
- o After fermentation is complete coffee is pulped and fermented for an additional 25 hours
- o Coffee is washed to remove any remaining mucilage
- o Coffee is dried very slowly for more than 20 days on pallets and ventilated to avoid further fermentation or poor results
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export



*Planted seedlings from La Margarita - Peru*

## Enrique Quispe

Producer	Enrique Quispe
Milling farm	La Margarita
Altitude	1750 - 2050 m
Region	Ocobamba, Cusco
Harvest	July - August

## About Enrique Quispe

Coffee producer Enrique Quispe resides and works in a small town 9 hours from the city of Cusco that homes more than 30 families at a very high altitude. Enrique and his wife have been cultivating coffee for more than 20 years, and it is this work that allows their two young children to attend school. Enrique and his wife have 3 hectares of land planted with bourbon and geisha coffee trees, which are his preferred varieties to grow and cultivate. The area dedicated to coffee trees are protected with pacae shade trees and popular native trees endemic to the local area.

The team at La Margarita Reserve proudly work with many producers and their families around the Cusco region, promoting their work, assisting in processing and exporting, and being supportive members of the community. It is through them that we discover the work of producers like Enrique Quispe, who share their coffees under the La Margarita name.

# La Margarita Reserve

Varietal: Bourbon

Process: Washed

Lot: 32

Tasting notes: cherry, jammy, orange, mandarin, oolong tea, chocolate, clean, sweet



## Processing Details

- o This lot was produced by Enrique Quispe
- o Cherries are fermented in an anaerobic environment for three days in small plastic tanks
- o After fermentation is complete coffee is pulped and washed to remove any remaining mucilage
- o Coffee is dried for 8-14 days weather dependant on raised beds under direct sunlight
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export by the team at La Margarita