



*Coffee blossoms*



## Integral Cipres

Producer	Catalino Vasquez Hernandez
Farm	Integral Cipres
Altitude	1650 m
Region	Santiago de Puringla, La Paz
Harvest	January - March

## About Integral Cipres

Specialty coffee producer Catalino Vasquez is a third generation farmer, after his late father and grandfather. Since he was a child, he learned to love coffee. Today, he leads his family farm with his 5 sisters, 2 brothers, niece and nephew.

Catalino uses organic fertilisations from coffee pulp, eggshell, bones and vermiculture on his soils, and has a waste water management treatment to help return the waters to the rivers without pollutions. His organic practices have led to Organic, Fair Trade, and Utz certifications across the years.

According to an interview conducted with the Cup of Excellence Alliance, Catalino says the secret to preparing for the Cup of Excellence is dedication and the love invested in the farm. Catalino has been involved in several COE competitions and enjoys participating each time, as it drives him to improve. Project Origin was introduced to the work of the young producer through our on the ground partner, Rony Gamez, and we are impressed with his work, dedication, and respect for the land in which he works to support his family.

# Integral Cipres

Varietal: Catuai

Process: Natural

Tasting notes: strawberry, chocolate, mandarin, toffee, cherry, juicy



## Processing Details

- o Picking of only red cherries
- o Hand sorting cherries to remove under- and over-ripe cherries
- o Cherries are laid on raised beds for 25 days, and are covered with plastic during the night to ensure moisture does not re-enter the beans
- o Moisture content will be reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export