



Modesto Lizaraso - Producer - Peru

## Familia Lizaraso

Producer	Modesto Lizaraso
Farm	Finca Familia Lizaraso
Altitude	2100 m
Region	Cusco, Otocani
Harvest	September

## About Familia Lizaraso

Growing naturally and proud on a 4 hectare plot is the Lizaraso Family coffee farm. Led by the head of the family, Mr Modesto Lizaraso, the coffee is grown, managed and harvested all under his guidance, who himself learned from his ancestors. With each passing year, he imparts more knowledge to his children. Modesto's principles are to care for the environment around them by avoiding burnings and the use of agro-chemicals to maintain the land. This is maintenance and respectful knowledge passed through his ancestral history, and he continues to practice these principles today as best they can. This does mean that ground coverage grows wild and natural, but the ecosystem is able to care for itself, and the natural environment, when stable, will find a way to renew its resources.

This specialty coffee farm is in the Cusco town within the Paucartambo district of Challabamba, Otocani. Project Origin are not only proud to supply the work of the Lizaraso family, but also to support the exporting company, Valleinca, who represents them, as they work with coffee producers like the Lizaraso family to build a better and more sustainable world in coffee.

# Finca Familia Lizaraso

Varietal: Typica / Bourbon

Process: Anaerobic washed

Lot: Challabamba

Tasting notes: milk chocolate, orange, peach, caramel, brown sugar, toasted hazelnut, honey



## Processing Details

- o Cherries are harvested only when ripe and further sorted
- o Whole cherries undergo anaerobic fermentation for 16 hours
- o Beans are pulped and then washed to remove all remaining mucilage
- o Coffee is laid out to dry on raised beds under shade for around 18 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export