



Producer Adelmo Solorzano - Peru

Qoyllorritty

Producer	Adelmo Solorzano
Farm	Qoyllorritty
Altitude	1850 masl
Region	Cusco, Ocobamba, Carmen Alto
Harvest	September
Awards	#1 COE 2018 & 2021

About Qoyllorritty

The Carmon Alto area is a great name amongst coffee professionals for growing wonderfully vibrant and diverse ecosystems, nourished by flowing fresh water and high mountain peaks. Coffee trees have found a way to thrive amongst these floras that, together, turn over healthy soils and rich fruits. The Qoyllorritty farm is quaintly nestled within these mountain peaks, sitting at 1850 metres above the sea level. Specialty coffee producer Adelmo Solorzano cultivates geisha and borubon varieties on this 3 hectares of land that his family use to produce both washed and natural processed coffee lots. With growing and producing specialty coffee being this family's main source of income, a lot of time and effort goes towards growing the ripest of cherries, to offer the lots including this harvests El Viejo Alejo.



*Downloadable
gallery link*

El Viejo Alejo

Varietal: Geisha

Process: Natural

Lot: P45

Tasting notes: berry, cherry, chocolate, hibiscus, rich, juicy



Processing Details

- o Cherries are fermented in an anaerobic environment for 40 hours in small plastic tanks
- o After fermentation is complete coffee is spread on raised beds under shade for drying
- o Coffee is dried slowly for 24 days weather dependant
- o Moisture content reaches 11%
- o Beans are stored in dried cherry pods until milling for export