



Producer Dwight Aguilar Masias - Peru

Nueva Alianza

Producer	Dwight Aguilar Masias
Farm	Nueva Alianza
Altitude	1820 m
Region	Cusco, Santa Teresa, Yanatile
Harvest	August - September
Awards	#1 COE 2018 & 2021

About Nueva Alianza

Coffee farming was not Dwight Aguilar Masias' first choice of career. He originally wanted to study agricultural engineering, however it was financial hardship that prevented him from endeavoring on this choice. Taking what was available to him, Dwight focused on caring for his farm. It was not easy, and took a great amount of effort to grow the coffee trees to what they are today.

His efforts have resulted in his championships. Yes, plural. Now specialty coffee producer Dwight Aguilar Masias has placed first in the Peru Cup of Excellence (COE) twice, an accolade no other Peruvian producer has achieved. Today, he is an ambassador for Peruvian coffee to the world, sharing his passion and the best of his harvests for other to enjoy.



*Downloadable
gallery link*

Nueva Alianza

Varietal: Sidra

Process: Natural

Lot: P43

Tasting notes: berry. cherry



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 22 days weather dependant
- o Moisture content reaches 11%
- o Beans are stored in dried cherry pods until milling for export