



*Producer Franz Trelles - Peru*

## Villa Hermoza

Producer	Franz Trelles
Farm	Villa Hermoza
Altitude	1780 masl
Region	Cusco, San Antonio
Harvest	October

## About Villa Hermoza

In the clouded forest of southeastern Peru rise the mountains of San Antonio. Home to small communities possessing unmatched scenic beauty and abundant water resources. It is within these beautiful clouds that coffee trees are planted, thriving in the slow maturation growth style needed for the utmost of qualities in cup profile. When you combine natural beauty with the agricultural and technical expertise in processing knowledge of specialty coffee producer Franz Trelles, the result of these coffees sees great complexity.



*Downloadable  
gallery link*

# Villa Hermoza

Varietal: Geisha

Process: Natural

Tasting notes: berry, chocolate



## Processing Details

- o Cherries are fermented in an anaerobic environment for 72 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