



*Producer Juan Sinchi Zamalloa - Peru*

## Carmenpata

Producer	Juan Sinchi Zamalloa
Farm	Carmenpata
Altitude	2000 m
Region	Tablahuasi, Ocobamba, Cusco
Harvest	September

## About Carmenpata

The Tablahuasi area is one full of lush vegetation. All that grows here thrives in the extra high altitude of the mountains that come to life with the abundance of fresh water. This combination provides a nurturing source of life for a great diversity in flora to flourish, with coffee trees being of no exception. It has proven to be ideal, and farmer Juan Sinchi Zamalloa took advantage of this natural ecosystem, planting and cultivating Arabica coffee trees. In managing this land of 4 hectares and allowing nature to do the rest, he has seen excellent results, with coffee profiles that are clean, elegant and refined. Despite the access to the farm being difficult and remote, Juan and his family continue to improve their processes such that improved results leads to a joy in their work.



*Downloadable  
gallery link*

# Carmenpata

Varietal: Bourbon

Process: Washed

Tasting notes: citrus, floral, orange juice, red apple



## Processing Details

- o Cherries are fermented in an anaerobic environment for 36 hours in small plastic tanks
- o After fermentation is complete coffee is pulped and washed to remove any remaining mucilage
- o Coffee is dried slowly for 20 days weather dependant on raised beds under shade
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export