



Producer Juan Sinchi Zamalloa - Peru

## Yanacochoa

Producer	Justina Ortiz Soncco
Farm	Yanacochoa
Altitude	2000 m
Region	Puno, Alto Inambari, Yanacochoa
Harvest	September-October

## About Yanacochoa

The specialty coffee farm named Yanacochoa for the area in which it resides is a humble 2.5 hectares of space managed and cared for by producer Justina Ortiz Soncco. Coffee was always part of Justina's life, having grown up surrounded by coffee trees on the family farm, and so developing a passion for what has become a family tradition. Her farming education began by helping with daily tasks, and now, together with her family, she puts all her accumulated and ever growing knowledge into practice, right here. One way of managing the crops for their best health in the diverse ecosystem of the Peruvian mountains is by using organic fertilisers that she prepares herself utilising the cherry husks, taking as much advantage of the coffee tree's natural creations as possible for a balanced and complete ecosystem.



Downloadable  
gallery link

# Yanacocha

Varietal: Typica

Process: Washed

Tasting notes: floral, lychee, peach



## 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