



Part of the Mameria Native Community - Peru

Mameria

Producer Native Community of Mameria

Farm Mameria

Altitude 1800 masl

Region Cusco, Calca, Mameria

Harvest September - October

About Mameria

The community of Mameria in the Yanatile area of Calca, Cusco, Peru is part of the Matsigenka indigenous people, who inhabit the southeastern Amazon region of the country. They are protected by their remote location and by a seemingly endless variety of steep rainforests. The inhabitants use pack animals to transport the coffee, and after 18-22 hours of walking through the jungle, they reach the road.



*Downloadable
gallery link*

Mameria Native Community

Varietal: Bourbon

Process: Washed

Tasting notes: citrus, orange, chocolate, complex, long, rich, sweet



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 remaining mucilage before being spread on raised beds under shade for drying
- o Coffee is dried slowly for 18 days weather dependant
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export