



Peru

Regional Puno

Producer	Various small holder producers
Farm	Multiple contributing farms
Altitude	1800 masl
Region	Cusco, Calca, Yavero
Harvest	September - October

About Puno

Puno, perched high in the Andes of Peru near the border to Bolivia, offers unique high-altitude conditions that help produce dense, flavorful coffee beans with bright acidity and complex aromas.

Bordering the legendary Lake Titicaca, the world's highest navigable lake, Puno benefits from cool nights and strong sun exposure—ideal for slow coffee cherry maturation. The region's rich cultural heritage, rooted in centuries-old Andean traditions, inspires sustainable, community-driven farming practices that elevate both quality and authenticity. Volcanic soils and crisp mountain air create a natural environment where specialty coffee thrives with distinctive floral and citrus notes. In Puno, coffee grows closer to the sky—where altitude, culture, and breathtaking landscapes come together in every cup.

This Regional Puno lot takes coffee grown from across these soils and represents the space and community as a whole.

Regional Puno

Varietal: Typica

Process: Washed

Tasting notes: citrus, floral, chocolate, apricot



Processing Details

- o Cherries are harvested by small farmers across the Puno area and brought together for processing
- 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 for 16 days weather dependant
- o Moisture content reaches 11%
- o Beans are stored in parchment until milling for export