



From the Region of Yavero - Peru

Yavero

Producer Various small holder producers

Farm Multiple contributing farms

Altitude 1800 masl

Region Cusco, Calca, Yavero

Harvest September - October

About Yavero

The Lacco Yavero Basin boasts abundant biodiversity and is known for the growing conditions that prove so beneficial to growing coffee trees. It borders the Manu National Park and Megantoni National Sanctuary, together creating a wonderfully rich and diverse ecosystem that thrives of its natural accord. The Yavero area is also home to native communities such as the Machiguenga.

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



*Downloadable
gallery link*

Regional Yavero

Varietal: Typica

Process: Washed

Tasting notes: citrus, mandarin, orange, plum, chocolate



Processing Details

- o Cherries are harvested by small farmers across the Yaero 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