



**attesa**  
coffee

## PERU



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coffee

### About the Region

The Amazonas region of Peru, renowned for its diverse ecosystems, encompasses a vast area with altitudes ranging from 500 to 2,995 meters above sea level. Coffee cultivation thrives at elevations between 1,200 and 2,000 meters, where the climate is characterized by moderate temperatures (18°C to 24°C) and abundant rainfall primarily between October and April-May. This unique microclimate, coupled with the region's fertile volcanic soils, creates ideal conditions for cultivating high-quality coffee.

## MIRAFLORES - JAVA



## History : Farm

In 2002, Manuel Rojas and Esther Requejo, driven by a commitment to sustainable coffee cultivation, acquired over 100 hectares of land in the Ortiz de Arrieta locality of the Amazonas region, Peru. They named their venture Miraflores. However, the plantation faced a significant setback with the widespread coffee leaf rust outbreak that ravaged Peru between 2011 and 2013.

A concerted effort was undertaken to recover from this devastating event. Through meticulous renewal pruning techniques, where coffee plants were cut back to just 60 centimeters above ground level, a remarkable recovery began.

## Farm Details

<b>Name</b>	MIRAFLORES
<b>Total Area</b>	over 100 hectares
<b>Region</b>	Amazonas region of Peru
<b>Altitude</b>	1,700 masl
<b>Harvest period</b>	June–October
<b>Producer's name</b>	Manuel Rojas - 1st Gen Esther Requejo - 3rd Gen





## THE PROCESS

This coffee demonstrates a commitment to quality at every stage of the process. Selective harvesting ensures only the ripest cherries with optimal sugar content are selected. A meticulous 12-hour pre-soaking prepares the cherries for the subsequent washing and floating process, effectively removing impurities and ensuring only the densest, highest-quality beans continue. Anaerobic fermentation within GrainPro bags enhances the coffee's flavor profile by controlling the fermentation environment. Finally, slow drying under the sun allows the coffee to reach the ideal moisture content of 10.5% to 11.5%, culminating in a truly exceptional cup that reflects the meticulous care taken throughout the entire process.

LOT ID	ATT240366
PLANT	Arabica
ALTITUDE	1700 m.a.s.l.
VARIETAL	JAVA
PROCESS	Washed
SCREEN	14+
HARVEST YEAR	2024
TASTE PROFILE	Red fruits, sweet lemon, apple, caramel, molasses, chocolate, creamy body
SCA SCORE	87.0