

PERU



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 - TYPICA



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

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





THE PROCESS

This coffee undergoes a meticulous processing method that begins with selective harvesting. Only fully ripe, red cherries with optimal sugar content (Brix levels of 18-23) are hand-picked. Following harvest, the cherries undergo a 12-hour water immersion pre-treatment to prepare them for the subsequent steps.

A thorough washing process removes impurities such as leaves and debris. Subsequently, a "floating" method is employed to separate defective cherries based on density, ensuring only the highest quality beans continue to the next stage. The pulped coffee then undergoes anaerobic fermentation within sealed GrainPro bags, allowing for controlled gas exchange while preventing oxygen exposure. This unique process enhances the coffee's flavor profile.

Finally, the coffee is meticulously dried in solar dryers until it reaches the ideal moisture content of 10.5% to 11.5%, culminating in a high-quality, exceptional cup.

LOT ID	ATT240368
PLANT	Arabica
ALTITUDE	1700 m.a.s.l.
VARIETAL	Typica
PROCESS	Washed
SCREEN	14+
HARVEST YEAR	2024
TASTE PROFILE	Citrus fruits, aromatic herbs, floral, bright acidity, honey aftertaste.
SCA SCORE	86.0