

80 STONE COFFEE ROASTERS
LA ESTRELLA
PERU

Bright floral acidity, sweet almonds and milk chocolate backed by subtle grapefruit notes. Expect an espresso with a delicate silky texture.



COUNTRY
PERU

REGION
CAJAMARCA

ZONE
SAN IGNACIO

VARIETES
MONDO NOVO, PACE,
CATIMOR

ALTITUDE
1800 MASL

HARVEST
MAY-NOVEMBER

PRODUCER
APROCASSI COOPERATIVE

PROCESS
WASHED

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The story of Aprocassi is a long and interesting one. It is a story of protests and conflicts that began in 1997 when the Canadian mining company SULLIDEN started gold exploration in the area of San Ignacio. A chemical accident attracted local opposition backed by the Catholic Church and local farmers. In that period a Pastor called Humberto Tapia Días created the Aprocassi cooperative with the objective of showing that a more sustainable agricultural reality was possible. After many blockades and protests, Sulliden eventually renounced the project and left the area.

La Estrella takes its name from a lagoon in the area that has a shape of a star. The main coffee varieties that grow in the area are Mondo Novo, Pace and Catimor. The cherries are picked and processed by the local farmers, sold to the Aprocassi cooperative and exported. The coffee harvest takes place between November and March. All the coffee is organically grown.