

A remarkable Geisha varietal from Edson's farm. This cup is gentle and elegant, with notes of red berry tea, mild tropical juice, and honeydew melon, all perfectly balanced by refined, soft caramelized sugar. A delicate brew with a sophisticated profile.



Country: Peru

Location: Salinas, San Jose de Lourdes, Cajamarca

Producer: Edson Cordova

Process: Natural

Cultivar: Geisha

Altitude: 1600-1780 masl

Harvest: June – October

We enjoyed this beautiful Geisha as a pour-over with a longer brew time than usual. It has delicate tropical fruit notes and a lovely sweetness that make this coffee a very balanced cup. We also experimented with a longer brew ratio, such as 1:17 and 1:18, which rounded out some of those tasting notes.

MORE ABOUT THE PRODUCER

Edson Cordova co-owns a 7ha farm in Calabozos, San Jose de Lourdes with his father. Edson and his family hire staff for the entire harvest season since they have a relatively large farm and are almost constantly picking from June through to the end of October. These pickers are trained to pick selectively, only ripe cherries, in order to maximise the quality of the coffee. The farm boasts various coffee varieties like catuai, caturra, catimor, bourbon, and geisha. Of the seven hectares, one hectare is planted with geisha variety, which makes up this specific lot. Whilst the farm is not organic, Edson uses a minimal amount of chemical fertiliser and uses no herbicides or pesticides, conscious of their affect on the environment, wildlife and the soil.

Edson chose to process the geisha naturally for its potential in enhancing cup profile. This lot wasn't fermented before drying and was placed directly on covered raised beds, after being floated first, where it dried for around 30 days.

The Geisha coffee varietal, originally from Ethiopia, has gained significant popularity in Peru due to its exceptional cup profile. Renowned for its delicate floral aroma, vibrant acidity, and complex flavour notes, Geisha coffee is prized by coffee enthusiasts and connoisseurs worldwide. In Peru, where high-altitude regions and diverse microclimates provide optimal growing conditions, Geisha coffee thrives, producing beans with distinctive characteristics. Peruvian Geisha often exhibits flavours of jasmine, bergamot, tropical fruits, and a silky mouthfeel. Its cultivation in Peru showcases the country's commitment to producing high-quality specialty coffee, elevating its reputation in the global coffee market.