

Eyebrow raiser. Obscure varietal. A Bourbon strain found in Marcelino's farm. Flavours? Many: floral, orange blossom, candied grapefruit, green gummybear (the apple one), chocolate mousse, vanilla. One-of-a-kind, in short supply, and simply amazing.



**Country:** Peru

**Location:** La Lacuma, El Laurel, La Coipa

**Producer:** Marcelino Chinguel

**Process:** Natural

**Cultivar:** Marshall

**Altitude:** 1800-1900 masl

**Harvest:** 2023/2024

Marshall is a recently discovered Bourbon-type strain, with uncertain origins: it may be a deliberate hybrid that escaped cultivation, or a spontaneous mutation. It is named after Marcelino, who discovered it on his farm. This strain is one-of-a-kind, in short supply, and simply amazing. So much so that it has become a new favourite at the roastery, tasting super delicate with florals and citrus notes, which we have enjoyed brewing as a pour-over and in a cafetière.

## MORE ABOUT THE PRODUCER

Marcelino Chinguel is a second generation coffee farmer who, along with his wife Grimanés, owns a 6 hectare farm in La Coipa where they grow exclusively Marshall variety. Situated at an altitude of 1800 to 1900 meters above sea level, their farm benefits from nutrient-rich soils and a cool, humid climate—conditions ideal for producing premium quality coffee. Marcelino and Grimanés manage the farm with the help of permanent staff who handle day-to-day operations, including manual weeding and fertilization using a blend of chemical fertilizers and organic manures. Their family, including children Franklin and Jhon, actively participates in coffee competitions, winning the Cup of Excellence in 2019 and consistently ranking in the top 10. Since 2021, they've also produced naturals, finding that this processing method maintains quality over time. They meticulously pick, wash, and float ripe cherries before drying them on raised beds for 30-40 days, adjusting based on weather conditions. After two weeks of storage, the coffee undergoes cupping at Chacra Coffee's warehouse and is stored in GrainPro bags.

The Marshall coffee variety's origins remain a mystery, with some believing it to be an unidentified mutation of the Bourbon varietal, while others claim it to be Costa Rica 95. Whether it resulted from a deliberate hybridisation that escaped cultivation or a spontaneous mutation is uncertain. Marcelino Chinguel and his wife, Grimanés discovered this variety by chance on their farm, La Lacuma. Initially unnoticed, its true potential was recognized when it proved to be stronger and more resistant against diseases, prompting the couple to plant more of it on their land. Recognizing its unique attributes and exceptional qualities, they chose to cultivate Marshall exclusively. Their confidence in its excellence led Marcelino and Lizana to enter their coffee in the prestigious Peru Cup of Excellence competition, winning in 2019 to their surprise.