

Gentle and layered like a top Kenyan, it seems like this Peruvian coffee is playing tricks on us. We enjoyed its notes of stone fruit, dark berries, and cooked apple, finishing with a tangerine peel aftertaste. Terroir might be different, but the 'brew' is similar!



**Country:** Peru

**Location:** Huabal, Cajamarca

**Producer:** Saul Menor Taica - La Naranja

**Process:** Washed

**Cultivar:** Caturra

**Altitude:** 1875 – 2000 masl

**Harvest:** 2023/24

When brewing this coffee using the pour-over method, we aim for a slower drawdown during the process. Rather than adjusting by using a finer grind, we recommend extending the blooming stage to ensure optimal extraction. Due to the light roast of this coffee, longer brewing times will still result in a well-balanced cup

### MORE ABOUT THE PRODUCER

Saul Menor, a first-generation coffee farmer, owns a 4ha farm in San Francisco village, Huabal district, near Jaen. Originally from Cajamarca and hailing from a potato farming family, Saul moved to Jaen at a young age, investing his savings in land for coffee cultivation. While consistently producing a substantial coffee volume, Saul has recently shifted his focus to prioritize quality and enhance his cup score. Specializing in the Caturra variety at high altitudes, he's expanding his cultivation to include Geisha and Marshel (a Peruvian variety), expected to yield their first production in 2024.

During the harvest season, he employs 8 to 10 temporary workers for selective picking, ensuring ripe cherries. Post-harvest, the beans undergo flotation, pulping, and a 48-hour fermentation in ceramic tanks. After meticulous washing, the coffee is dried on raised beds or a wooden patio for about two weeks. Once dried, it is transported to Jaen for analysis at the Chacra Coffee warehouse.

Peruvian Caturra distinguishes itself in Latin America, displaying a unique profile possibly attributed to its distinct lineage in Peru, although formal genetic analysis is pending. Notable for its relatively small bean size, it offers a more aromatic cup, setting it apart from Central American Caturra varieties. The flavour profile of Peruvian Caturra is characterized by a pronounced taste of stone fruit, accompanied by light florals and clear citrus acidity. This captivating blend enhances its appeal among cuppers and enthusiasts, reinforcing its standing as a distinctive and high-quality coffee variety in the diverse Peruvian coffee landscape.