

FLOWERS IN DISGUISE

PERU

Back for a second year, Marshall is a rare variety found on Marcelino's farm in 2017. Its origin remains a mystery despite studies. This year's harvest brings floral aromas like rose and violet, and a complex profile of fizzy green grape, freeze-dried raspberries, and tropical fruit tang.



Country: Peru

Location: La Coipa, San Ignacio, Cajamarca

Producer: Marcelino Chinguel – La Lucuma

Process: Natural

Cultivar: Marshall

Altitude: 1800-1900 masl

Harvest: 2023/24

Last year, this coffee was thought to be a strain of the Bourbon varietal. However, further genetic analysis confirmed it's an exact match for Costa Rica 95. It's named after Marcelino, the farmer who discovered it on his farm. This particular strain is truly one of a kind, in short supply, and absolutely stunning. It's quickly become a favourite at the roastery, tasting wonderfully delicate with floral and tropical notes. Best brewed as a filter or in a cafetière to bring out its beautiful complexity.

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. The farm sits at an altitude of 1800 to 1900 masl and has organic matter rich soils and a relatively cool and humid climate, ideal for producing quality coffee. The farm is managed by Marcelino and his wife, who have permanent staff year round who carry out all the day to day activities on the farm. The farm is manually weeded and fertilised with a combination of chemical fertilisers and manures. Marshall is a variety which is not very well understood, neither its origins nor its genetic make up. The variety was found in Marcelino's farm in 2017 and was initially recognised for its high productivity and resistance to coffee leaf rust, both very important traits for farmers. Marcelino sent samples of this variety off to a cooperative that he worked with at the time, he wanted to know if the cup quality was also good, as this was just starting to become part of the price definition in the local market (small premiums were paid for good cup quality), and the results were very positive and considerably higher than even his caturra. After that Marcelino decided to plant his entire farm with the variety and now doesn't have a single plant of anything else. Since discovering the variety Marcelino and his wife Grimanés and children Franklin and Jhon have taken part in the cup of excellence competition, winning it in 2019 and placing in the top 10 almost every year. A number of genetic analyses have been carried out on the variety, including one by Christophe Montagnon of R2D Vision for which samples were taken of leaves from selected plants personally by Simon of Chacra Coffee. Both green tip (much more common in this variety) and bronze tip samples were sent and both came back as exact matches for Costa Rica 95, a Catimor not known for its quality. The strange thing about this is that there are many producers in Jaén who have Costa Rica 95 and Chacra has carried out cuppings and analyses from those farms which are in similar altitudes to La Lucuma and have similar growing conditions and they do not yield anything remotely similar to Marcelino's coffee, most don't even qualify as specialty coffee. The other curious detail about this variety is its form, it doesn't look much like a Catimor and certainly not like Costa Rica 95, with long branches and cherry clusters similar to geisha with large internode distance, and the new growth is almost all green, which is not the case for CR95, which is bronze. Regardless of what it is genetically, the variety is very good and well adapted to Peruvian soils and has become very popular in recent years, and with good reason. Marcelino and his family started producing naturals in 2021 after seeing that the variety performed well with this processing method and the coffee maintains its quality much longer in dry cherry. Ripe coffee cherries are picked, Marcelino is very strict on picky standards, and washed and floated before being placed on raised beds to dry for between 30 and 40 days, depending on the weather conditions. Once dry the coffee is bagged up, stored for two weeks before being delivered to Chacra Coffee's warehouse where it is cupped and stored in grainpro bags.