

Grown at 1,950 metres, where chilly nights dip to 0°C, this Caturra is shaped by altitude and cold. Up there, it takes on something unique. Brewed quickly, it's floral and fresh, with a clean green grape edge; brewed slowly, it's smooth—like milk chocolate and pitted fruit.



**Country:** Peru

**Location:** Huabal, Cajamarca

**Producer:** Jeremias Requejo – El Condor

**Process:** Washed

**Cultivar:** Caturra

**Altitude:** 1950 – 2000 masl

**Harvest:** 2024/25

When brewed quickly—such as through a pour-over or AeroPress—you'll notice bright, floral aromatics and a refreshing clarity, with a crisp green grape acidity that gives it a clean, lively finish. If brewed more slowly, like in a French press or immersion method, the profile softens beautifully, bringing out a creamy milk chocolate base and the gentle sweetness of ripe, pitted stone fruits. It's a coffee that really shifts character depending on how you brew it, offering something vibrant or comforting depending on your mood

### MORE ABOUT THE PRODUCER

Jeremias, along with his family pick the ripe cherries before floating and sorting them, once clean and ready the coffee cherries are then pulped and placed in plastic barrels where they ferment for 72 hours under anaerobic conditions. Once the fermentation process is completed the coffee cherries are laid out to dry on a lined patio, where they dry for around 10 days.

El Condor is a 1 hectare farm, owned and run by Jeremias Requejo, in the El Condor village of Huabal district in Jaen, Cajamarca. On the farm Jeremias grows caturra variety, which has just come into its first year of full production having been planted in 2020. Jeremias is new to coffee growing, he is from Cajamarca and used to grow vegetables such as peas and beans and raise pigs and sheep, but moved to Jaén and his sister helped him buy his own piece of land to grow coffee. Jeremias opted for caturra variety due to its cup quality and the fact that it is tried and tested in the area and most producers know how to plant and manage caturra.

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.