



peru finca churupampas

- GROWER: 322 certified organic producers
- PLANT VARIETIES/CULTIVAR: Various
- REGION: Chirinos, province of San Ignacio, Cajamarca region, northern Peru
- GROWING ALTITUDE: 1,500-1,700 masl
- PROCESSING: Washed
- CERTIFICATIONS: Fairtrade, Organic

Finca Churupampa Peru SAC is guided by a philosophy of continuous improvement and reinvestment in production. The group works directly with producer families to support the harvest according to best organic practices. This includes technical advice with a focus on comprehensive agroecological management to promote environmental conservation and reforestation. Additionally, they monitor post-harvest practices with a special focus on slow-drying in order to achieve the highest quality. In fact, many of the producers have raised beds for drying and each batch collected by the SAC is cupped and separated according to quality.

Working directly with families, Finca Churupampa SAC encourages crop diversification and the raising of small animals to promote food security for its members. Additionally, they provide quality incentives to producers. This added value allows families them to reinvest in their farms, perpetuating quality of coffee and quality of life. What's more, the SAC directs as much of their product to specialty coffee markets in order to cull the highest possible premiums.

[Check out a video highlighting this coffee here!](#)



Roast: light/medium

Tasting Notes: chocolate turtle, sweet lime, balanced