

MWP- Lima Coffee - FLO ID 34573

Decaf FTO Origin Select



The Cup:

Cupping notes coming soon

Farm: MWP- Lima Coffee

Rony Lavan is an ambitious and quality-driven cupper who has spent his career trying to carve out better and bolder coffees from small producers in Peru. While the country is emerging as a specialty market after many years of focusing on bigger lots and certifications, Rony's passion is with identifying and developing the top scores and the best cups. Green-coffee buyer Piero Cristiani met Rony before Piero was buying coffee for Cafe Imports, and the two have not only stayed professionally connected all these years, but they have also become great friends. As president of the Lima Coffees exporting organization, Rony has already established himself as standing at the fore of microlot-quality coffees in Cajamarca. His first year with Lima Coffees, he entered the national competition and won; with the introduction of the Cup of Excellence competition to Peru in 2017, the country is poised to enter the international spotlight for its finest offerings. Rony and his coffees will be the ones to watch.

P# 23097

Farm MWP- Lima Coffee

Process Washed

Variety Catimor, Caturra, Bourbon, Typica

Elevation 1650-1800 MASL

Region Cajamarca

Country Peru

Harvest June–September

Program: FTO Peru MWP- Lima Coffee - FLO ID 34573

Around 90,000 hectares of coffee farmland in Peru is certified organic, and it is one of the places with the highest percentage of certified-organic exported coffee in the world. It is estimated that 25–30% of the smallholder farmers in Peru are members of democratically organized cooperatives and associations, making it easy to source FTO-certified lots.





Process: Washed MWP- Lima Coffee - FLO ID 34573

The vast majority of coffee in Perú is Washed, and many producers own their own wet-milling equipment, though smallholders may also deliver cherry to a central processing unit or cooperative for processing. The coffees are usually depulped the same day they are harvested and given a 12–18-hour open-air fermentation before being washed clean of mucilage. (The fermentation time may be longer in cooler areas at higher elevations.) Drying styles vary in Perú, and coffee may be dried on patios, raised beds, in parabolic dryers, or mechanically.

Variety: Catimor, Caturra, Bourbon, Typica MWP- Lima Coffee - FLO ID 34573

Although this lot is not traceable down to a single variety, it is comprised of a blend of Catimor, Caturra, Typica, and Bourbon — the most commonly cultivated varieties in Peru.



Region: Cajamarca MWP- Lima Coffee - FLO ID 34573

Cajamarca is a semi-dry, semi-cold, tropical highland of Peru with very fertile soil at high Andean mountain elevations. All of these factors contribute to the potential of specialty coffee production in the area, which is growing. Smallholder producers farm on 2-3 hectares of land, many of which practice organic farming. Most farmers in the area work independently, but the recent increase in cooperatives has been effective in increasing the quality of coffees produced in the area.



Country: Peru MWP- Lima Coffee - FLO ID 34573

Though coffee arrived in Peru relatively early—in the middle of the 1700s—it wasn't cultivated for commercial export until nearly the 20th century as demand from Europe rose due to a significant decrease in coffee production in Indonesia. British presence and influence in the country helped increase and drive exports. In the early 1900s, the British government took ownership of roughly 2 million hectares of land from the Peruvian government as payment on a defaulted loan, and much of that land became British-owned coffee plantations. As in many Central and South American countries, the large European-owned landholdings were sold or redistributed throughout the 20th century. Farms became smaller and more fragmented, offering independence to farmers but also limiting their access to resources and a larger commercial market. Unlike many other countries whose coffee economy is dominated by smallholders, Peru lacks the organization or infrastructure to provide economic or technical support to farmers—a hole that outside organizations and certifications have sought to fill. The country has a remarkable number of certified-organic coffees, as well as Fair Trade, Rainforest Alliance, and UTZ-certified coffees. Around 30 percent of the country's smallholders are members of democratic co-ops, which has increased the visibility of coffees from the area but has done little to bring incredibly high-quality lots into the spotlight. As of the 2010s, Peru is one of the top producers of Arabica coffee, often ranked fifth in world production and export of Arabica. The remoteness of the coffee farms and the incredibly small size of the average farm have prevented much of the single-farm differentiation that has allowed for microlot development and marketing in other growing regions, but as with everything else in specialty coffee, this is changing quickly as well. The country's lush highlands and good heirloom varieties offer the potential for growers to beat the obstacles of limited infrastructure and market access, and as production increases, we are more likely to see those types of advancements.





Sourcing: Peru Sourcing MWP- Lima Coffee - FLO ID 34573

Peru is a shining example of progress and development through relationships. In 2014, we met Rony Lavan, a cupper at a cooperative in the Cajamarca region of Peru. After spending some quality time working alongside him, we started talking about how we could do smaller, higher quality, and more traceable offerings together. Today, we have been working with Rony, now-owner of his own company, Lima Coffees located in Jaen, Peru. We have been sourcing and developing the vast majority of our Peruvian coffees alongside the team at Lima Coffees since 2017, historically spending time in Jaen cupping and approving coffees while visiting farms and connecting with the many fantastic producers that Lima Coffees represents.

Gallery

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