

Sol & Café - FLO ID 23765

FTO Norte



The Cup:

Chocolate with mellow cooked grape and melon flavors. Acidic acidity and good sweetness.

Farm: Cooperativa Sol y Cafe

Cooperativa Sol y Cafe is an accomplished coop established in 2008 spanning over 3000 hectares and including nearly 800 individual small-holder farmers. They won the 2021 Golden Cup quality competition in Peru and placed in the top 3 ever since. The lands for coffee production are used under an agroforestry system (SAF) which supports generating and conserving organic matter, managing shade and creating an environment that supports exceptional coffee production. In addition to coffee, many of the members also produce cacao and other fruits. The members have expressed to us a desire to seek out long-term partnerships with good buyers and we are proud to be part of that list!

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Farm Cooperativa Sol y Cafe

Process Washed

Variety Catimor, Caturra, Bourbon, Typica

Elevation 1800 MASL

Region Cajamarca

Country Peru

Harvest June–September

Program: FTO Peru Sol & Café - FLO ID 23765

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 Sol & Café - FLO ID 23765

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 Sol & Café - FLO ID 23765

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 Sol & Café - FLO ID 23765

Cajamarca is a semi-dry, semi-cold, tropical region in the northeastern highlands 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. It is known as the main coffee-producing region of Peru, accounting for around 25% of national production. Smallholder producers farm on 2-3 hectares of land, many of whom 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 Sol & Café - FLO ID 23765

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 Sol & Café - FLO ID 23765

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.

Sensory Profile Sol & Café - FLO ID 23765

What we taste

Chocolate with mellow cooked grape and melon flavors.
Acidy acidity and good sweetness.

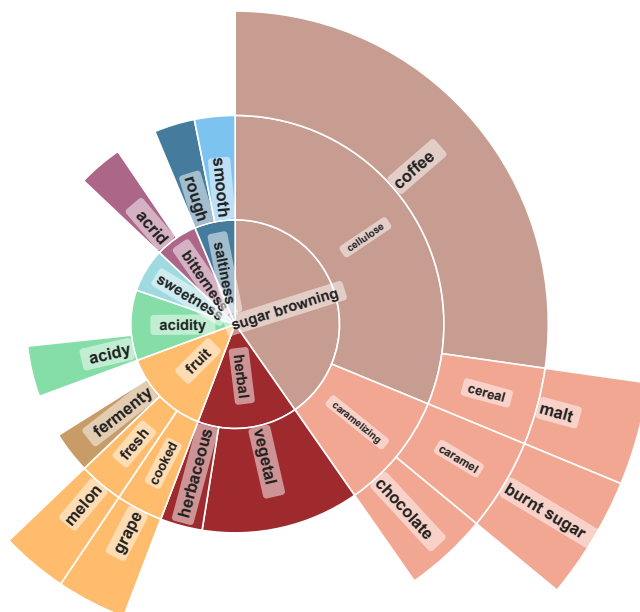
Technical

11.1%
MOISTURE

0.596
WATER ACTIVITY

686.2
DENSITY

1.32
AVG AXIS RATIO



Gallery

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