



# UKUKU

*Flavour notes*

**CHERRY / CHOCOLATE / HAZELNUT**



Espresso subscribers are in for an exclusive treat with Ukuku, whose dessert like profile embody Jaén coffees perfectly. We know you know: we are loving coffees from Peru. We happened upon the micro-regional blend via exporter Caravela to pair with mainstay La Bermeja from Tabaconas. Coincidentally, one of the eight contributors was a farmer we had met before: Elvis Tineo Rafael! Elvis is a great example of a younger farmer producing a range of specialty, with the baseline being the easy drinking lots found in Ukuku. This multi-farmer lot illustrates well how farmers sell lots from different times of the harvest to a variety of buyers in Jaén, creating a healthy level of competition among exporters for coffee from notable farmers like Elvis. Combining his lots with the seven other contributors, Ukuku as espresso gives us smooth texture and berry acidity, along with notes of chocolate and hazelnut.

*Country* **PERU**

*Region* **CAJAMARCA**

*Producers* **8 SMALLHOLDERS**

*Harvest* **SEPT-OCT** / *Varieties* **CATURRA, CATUAI, BOURBON**  
*Process* **WASHED** / *Altitude* **1550-2000 MASL** / *Landed* **JANUARY**