



# EL REJO

*Flavour notes*

**NECTARINE / CREAMY / CHOCOLATE**



El Rejo is the one hectare farm of exporting duo José “Pepe” Rivera and Mariagracia Echeandía of Origin Coffee Lab. This lot is similar in spirit to Sumava (which is produced by Exclusive Coffees’ Francisco Mena) in that it shows the work of individuals who are key to most of our supply chains in all of Peru, but in the context of their own farm’s production. It’s incredibly instructional for people who work so closely with coffee farmers to have their own crop as well, experiencing the difficulties and rewards first-hand. The attention to detail that Pepé and Mariagracia apply to OCL’s preparation for other farmers (El Pato, La Bermeja, El Romerillo, and more) is clearly expressed in their own coffee. This is a classic, beautiful washed lot with nectarine, and high-quality creamy dark chocolate flavours.

*Country* **PERU**

*Region* **CAJAMARCA**

*Producers* **JOSÉ “PEPE” RIVERA AND  
MARIAGRACIA ECHEANDÍA**

*Harvest* **JUN-SEPT** / *Variety* **BOURBON** / *Process*  
**WASHED** / *Altitude* **1750-1800 MASL** / *Landed* **JANUARY**