



# UCHUMACHI

*Flavour notes*

**TANGERINE / CARAMEL / CHOCOLATE**



This week brings something unique from Uchumachi village in Bolivia's La Paz district. Our industry partners at Hasbean Coffee reintroduced us to this supply chain, which we first featured in 2020 with Uchumachi farmer Mariano Mamani's Finca David. Exporter Agricafe, operated by the Rodriguez family, purchases the coffee cherries and then ferments, washes and dries them at their mill in Caranavi. Your lot combines harvests from Uchumachi producers who participate in Sol de la Mañana, an Agricafe program which offers up to seven years of agronomic training for nearby farms as well as marketing their coffee internationally. This "hub-and-spoke" model, where a recognized farm trains and processes coffee from neighbours, is an effective introduction to stellar communities whose coffees have been hidden in commodity-scale blends. Uchumachi makes a cosy espresso with brown sugar and orange notes, exclusively available to subscribers!

*Country* **BOLIVIA**

*Region* **LA PAZ DISTRICT**

*Producers* **VARIOUS SMALLHOLDERS**

*Harvest* **JUL-SEPT** / *Varieties* **CATURRA, CATUAÍ** / *Process*  
**WASHED** / *Altitude* **1600-1700 MASL** / *Landed* **DECEMBER**