



AROMAS DEL VALLE



TASTING NOTES

BLACK CHERRY / CHOCOLATE / SYRUPY

Introducing the perfect holiday cup: Aromas del Valle from the Cutervo Province, Peru. Textural with ample chocolatey notes and mouthfeel complemented by syrupy cherry flavours - you might ask, "Is this a natural or honey processed coffee?" however, we assure you, it is indeed washed!

This year's coffee lot, sourced from the Aromas del Valle cooperative, comes from members in the Cutervo region. It continues the legacy of the 'Paredes Collective' lot we purchased last year, along with our efforts in the neighbouring Chota province. These areas, located just south of the more commonly known San Ignacio and Jaén provinces, are recognised for their unique, full-bodied, fruit-forward flavour profiles.

With a focus on sharing knowledge and resources related to sustainability, cultivation methods, and effective farming practices, the cooperative's members have worked to improve the quality of coffee in the region, earning them international awards for exceptional quality and distinct profiles. The cooperative has also been a driving force for the local community, improving the quality of life and educational opportunities for younger generations.

Coffee: Aromas del Valle
Country: Peru
Region: Cajamarca
Producers: Aromas del Valle Association
Roast Level: Medium
Varieties: Caturra, Bourbon, Pache
Process: Washed
Altitude: 1500-2100 MASL
Landed: October

ESPRESSO