



RUFASTO GROUP

Flavour notes

CHERRY / CARAMEL / SILKY



Highly anticipated Rufasto Group from Chota province returns! Working with coffees from community leader Mario Jesús Rufasto has cemented our intrigue in the area just south of well-known Jaén province. The profile from this zone is something of a mystery. Washed coffees from Chota and Cutervo provinces (like recent filter, Paredes Collective) have a noticeably fruity flavour suggesting extended fermentation. However, these farmers follow a normal protocol for the wider region. They rest whole coffee cherries in shade for a day after harvest, and then de-pulp and ferment in closed plastic bags for 1-2 days before washing and drying on raised, covered beds. Cooler temperatures at Paríamarca's extremely high altitudes of 2200-2400 masl should slow down fermentation dramatically, yet this profile persists. Reminiscent of pomegranate juice with its jammy sweetness, we're keen to ponder Rufasto Group's puzzle for another season.

Country **PERU**

Region **CAJAMARCA**

Producers **VARIOUS SMALLHOLDERS**

Harvest **AUG-SEPT** / *Varieties* **CATURRA, PACHE**

Process **WASHED** / *Altitude* **2200-2400 MASL** / *Landed* **FEBRUARY**