



# LA BERMEJA



## TASTING NOTES

PEAR / HONEY / ALMOND

The classic morning cup, it's time to welcome back Le Bermeja from Tabaconas, Cajamarca! Sweet, smooth and delicious, La Bermeja marks the middle point of our annual nesting strategy for the Tabaconas region.

The first in the series is our Red Brick component, El Pato, representative of the microregion. La Bermeja, produced by various smallholders, represents a town, while El Romerillo showcases the work of a single farmer, Roybel Jaramillo.

The Jaramillo family is a key component of our nesting strategy, as seven of the nine siblings produce coffee in the area. Together, they cultivate around 8 hectares across their seven individual farms, all contributing to El Pato and La Bermeja. As is common practice and known as the "Minga" ethos, they collectively pick and process their coffee cherries, rotating from farm to farm. Resulting in the classic nut, honey and soft sweet profile these farmers and the region have become celebrated for shines through.

Coffee:	La Bermeja
Country:	Peru
Region:	Cajamarca
Producers:	7 Smallholders
Roast Level:	Light
Varieties:	Catuaí, Pache, Catimor
Process:	Washed
Altitude:	1700-1800 MASL
Landed:	November

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