

# TODAY'S VARIETAL:

## ORGANIC-FAIR TRADE

# PERU

### APROCASSI COOP, JAÉN

ROAST: MEDIUM

BODY: MEDIUM-FULL

TASTING NOTES: ALMOND WITH HINT OF LEMON  
& MILK CHOCOLATE

LOCATION: CAJAMARCA, JAEN & SAN IGANCAIO PROVINCES

ALTITUDE: 4,000 - 6,000 FEET (1,200 - 1,800 METERS)

VARIETAL: CATIMOR, TYPICA, PACHE, CATURRA

PROCESS: FULLY WASHED

DRYING: SUN DRYING ON PATIOS HARVEST: JUNE - NOVEMBER

Founded by the priest Umberto Topia in 2005, the Aprocassi coop has grown to include a financing arm for it member farms. The Fair trade certification has helped these members become more financially secure and they are now investing in solar dryers for each farm, nurseries for new plants as well as health services & education for local children.