

Organic Peru SHB San Ignacio Rio Amoju EP

RNY# 48071



Royal NY Scoring

Acidity Average

Body Average

Sweetness Above Average







Graham Cracker

Cherr

Caramel











About the Farm

This coffee comes to us from a group of 535 producers located on the left bank of the Marañon River in Peru. The name Amoju comes from the Awajun language, meaning fresh water. A fitting name for coffee produced around the main tributary of the Amazon River. The Amoju producers have been dedicated to the production of coffee with practices that mitigate climate change since their founding in September 2016. By forming this cooperative, they have been able to improve the production and quality of their coffee, resulting in better market and pricing options for all producers. The entire process of coffee production is completed on the producers' 3-5 hectare farms. Jhon Kley Vasquez Diaz, son of one of their producers, is the QA manager on staff. An agro-industrial engineer by trade, he was trained in quality and has over 3 years experience in coffee cupping.

Coffee Details

Elevation Varietals

1800 meters Bourbon, Catuai, Typica

Process Harvest
Fully Washed May

Drying Export
Patio Drying July