



## **Peru Selections**

www.opal.coffee







## **HISTORY**

Cusco is located in the southeast of the country. It borders Ucayali to the north, Arequipa and Puno to the south, Madre de Dios and Puno to the east, and, to the west, with Arequipa, Apurimac, and Ayacucho. Politically, the region is divided into thirteen provinces. Its capital is the city of Cusco. Its coffee is grown almost entirely in the province of La Convención. Cusco has two natural regions: mountains and jungle. The latter is home to the coffee growing areas, where the elevation ranges between 900 and 2000 metres. The climate is temperate in the valleys and warm in the gorges. Due to the diversity of altitudinal floors, the region possesses a wide variety of climates and phytogeographic landscapes.



## **PRODUCER**

COOPERATIVE AGRARIA CAFETALERA JOSE OLAYA



## **LOCATION**













**TYPICA** 

**CATURRA** 

**BOURBON** 





**HARVEST** 

**MAR-SEPT** 

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PROCESSING METHOD

**FULLY WASHED** 



**CHARACTERISTICS** 

SWEET FLAVOUR, BROWN SUGAR, APRICOT BAKING SPICE, RED APPLE ACIDITY, FULL BODY AND MOUTH FEEL, WITH PLEASANT, LINGERING TOFFEE AND STONE FRUIT AFTERTASTE.