

PERU: INCAHUASI COOP

-  San Fernando, Apaylla, La Convención, Cusco
 -  Boozy, Mandarine, Toffee
 -  Natural
 -  Typica, Bourbon, Caturra, Limani
 -  1,900 – 2,200 masl
 -  Harvest July - September
-

TRACEABILITY

Incahuasi Coop | Incahuasi Valley

STORY

The Coop: While the coffees produced by Cusco's Incahuasi Valley in southern Peru have always been stellar, their remoteness and inaccessibility, as well as other political factors, have kept them off the specialty market until recently.

Historically, a now-defunct cooperative union dominated the region, making it difficult to work directly with individual producers and smaller cooperatives. When the union dissolved, our export partner - Red Fox Coffee Merchants, was able to go back to Incahuasi and the larger region of Cusco and invest in a truly unique origin.

Under the excellent leadership of Claudio Ortiz, the Incahuasi Cooperative is thriving and has become one of Peru's premier producers, offering high elevations and dry climatic conditions that yield uniquely fruit focused coffees with excellent mouthfeel and sweetness.

More and more, we see the Incahuasi Cooperative investing profits back into infrastructure and growth, and when we're out in the field talking to producers, their respect for and positivity towards Claudio is unmistakable.

While this region is notoriously difficult to traverse, with each trip involving several flights, dozens of hours in the car, and challenging hikes to get into and out of the producing valleys, the quality and the people make it more than worth the effort.

The Art of Production: Drying – 23 days on raised beds

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MARKETING MATERIAL FOR USE

(For any further marketing requests please contact coffee@fta.com.au)



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