PERU

GRADE 1, SHB+, COOPERATIVA ALTO MAYO

Founded in 2012 by 15 pioneering farmers, Cooperativa Agraria Cafetalera Alto Mayo has grown into a thriving cooperative of over 1,500 coffee-farming families, spread across 43 production zones. At its core, the cooperative is guided by a commitment to sustainable coffee farming — one that directly benefits its member families and supports the long-term development of their communities. Quality and sustainability go hand in hand here, with every decision rooted in the wellbeing of the people who grow the coffee.

To address the growing challenges of climate change, Alto Mayo is investing in resilience: cultivating pest- and disease-resistant coffee varieties and actively reforesting the surrounding landscape. It's a forward-looking approach that protects both the land and the livelihoods that depend on it.

Cherries are selectively hand-picked and undergo a fermentation process of 18 to 40 hours — a step that shapes the cof...

CUP PROFILE

caramel | mandarin | orange | milk chocolate | nougat

Acidity	**7**
Body	**7**
Flavour	**7**

CUP PROFILE ESPRESSO

dark caramel | orange

Acidity	**6**
Body	**6**
Flavour	**6**



REGIONALS

QUALITY

Country Peru
Region San Martin
Cooperative CAC Alto Mayo
Ref. No. P11807
Coffee Type Arabica
Quality Grade 1, SHB+
Crop 2026
Harvest Time February - November
Harvest Method Picking
Altitude 1700 m
Variety Mundo Novo, Bourbon, Caturra, Catimor
Processing Washed
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 10,90%
Odor clean
Color green
Defects 0-12 Defects
Screen Size 15+

CUPPING SCORE

84,25 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE