

MAY 2020



CAJAMARCA



PERUVIAN COFFEE HAS EVOLVED

tremendously in recent history. Nowhere is this more evident than in the northwest region of the country. Microlot coffees from Cajamarca (pronounced ka-ha-mark-ah) often receive top marks in the country's Cup of Excellence competition. This most recent harvest, a community lot from many small farms in the region, is a washed process with a classic, sweet flavor profile. Subtle fruity notes of Asian pear and caramelized peaches compliment this brown sugar forward cup, with hints of vanilla and cinnamon.

The evolution of quality in Peruvian coffee can best be described by awareness, innovation, and collaboration. Lima Coffees (locally, LimCof Perú) is a cooperative association of approximately 600 smallholder farmers in Cajamarca. This association helps establish improvements that garner better quality coffee and higher prices, creating a mutually beneficial relationship for farmers and collaborators. One such improvement is incentivizing farmers to deliver coffee cherries to a mill instead of drying on the farm. This allows the mill to manage processing and to deliver a consistent offering for specialty coffee enthusiasts such as ourselves.

Although Peru is now among the top exporters of Arabica in the world, its coffee was mostly a domestic product until the early 1900s. As a result, microlot quality has been a more recent focus, guided by the leadership of Lima Coffees and partner organization Café Imports. Since our opening in 2013, Blueprint has been drawn to the potential of Cajamarca's coffee. It has become a staple in our lineup, and we feel privileged to share this season's Lima Coffee harvest with you.



BLUEPRINT
COFFEE

WORDS: Andrew Timko

PHOTOS: Café Imports

ABOVE: A beautiful vista in Cajamarca

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COUNTRY:	Peru
PRODUCER:	400 smallholder farmers
REGION:	Jaén, Cajamarca
ALTITUDE:	1,650 – 1,800 MASL
PROCESS:	Washed
HARVEST:	July – September 2019
VARIETIES:	Caturra, Typica, Catimor, Mundo Novo, Pache
SOURCING PARTNERS:	Café Imports

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	brown sugar, vanilla, cinnamon, Asian pear

BODY ● ●
SWEET ● ● ●
BRIGHT ●