

MARCH 2021



ESTRELLA DIVINA



COFFEES FROM PERU'S CAJAMARCA REGION (pronounced ka-ha-mark-ah) are always something we look forward to having in our lineup. The quality of Peruvian coffee has evolved tremendously in recent history through the development of mutually beneficial relationships between smallholder farmers and collaborators. This offering is the result of a collaboration between 24 producers located in Estrella Divina. Estrella Divina is a small town in La Coipa, which is one of the highest altitude growing regions of Cajamarca. The microclimate is unique and ideal for coffee growing, with constant rainfall and a mix of warm air currents meeting with cool air descending from the mountains. Even the smallest producers in La Coipa process their own coffee. This creates a diversity of flavor profiles not seen elsewhere in Cajamarca.

Exporter Origin Coffee Lab started the Solidario program to give producers access to training, financing, and feedback about coffee quality. Through Solidario (in English, Solidarity) producers are given instruction on how to control fermentation and monitor drying time by hours of sunlight, which takes 12 to 20 days. These and other improvements garner better quality and higher prices going back to the producer. Future priorities of this collaboration include planting varietals, such as Yellow Caturra, which are new to the region.

This lot is a washed process coffee with notes of sweet orange citrus and strawberry. Its texture and sweetness are reminiscent of caramel and buttered toffee. We hope you will enjoy the fruits of this collaboration between the farmers of La Coipa and Origin Coffee Lab.



WORDS: Andrew Timko
PHOTOS: Origin Coffee Lab
ABOVE: The La Coipa mountains.

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COUNTRY:	Peru
PRODUCER:	Estrella Divina
REGION:	La Coipa, Cajamarca
ALTITUDE:	1600 — 2100 MASL
PROCESS:	Washed
HARVEST:	May — July 2020
VARIETIES:	Caturra, Bourbon, Pache, Catimor
SOURCING PARTNER:	Atlantic Specialty (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	orange, strawberry, toffee, caramel

