

JANUARY 2022



ESTRELLA — GALLITO



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. In fact, last year's offering from Estrella Divina was enough of a crowd favorite that we reached out to our partners at Atlantic Specialty to reserve an early place in line for this year's harvest: Estrella – Gallito.

Gallito de las Rocas is a small producer group located in a fairly remote area of Cajamarca. Exporter Origin Coffee Lab works directly with producer groups in Peru through their Solidario program (in English, Solidarity). OCL started Solidario to give producers access to training, financing, and feedback about coffee quality. These and other improvements garner better quality and higher prices going back to the producers.

This coffee is a washed process. Drying is a meticulous task which must be done carefully, due to the region's unique climate. Cajamarca experiences near-constant rainfall from October through March, with a mix of warm air currents meeting with cool air descending from the mountains. Coffee is dried underneath a shade and covered at night to help combat humidity and achieve a final moisture content of nine to 11 percent.

We hope you will enjoy the fruits of this collaboration between the farmers of Gallito de las Rocas and Origin Coffee Lab. Its texture and sweetness are reminiscent of maple, malt chocolate, and almond, with notes of juicy peach flavor.



PHOTOS: Atlantic Specialty

ABOVE: Coffee cherries ripening on a farm within the Gallito de las Rocas producer group.

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COUNTRY:	Peru
REGION:	San Antonio, Cajamarca
ALTITUDE:	1700 — 1960 MASL
PROCESS:	Washed
HARVEST:	June — October 2021
VARIETIES:	Catimor, Caturra, Typica, Pache, Bourbon, Catuai
SOURCING PARTNERS:	Atlantic Specialty (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	maple, malt chocolate, peach, almond

BODY ● ●
SWEET ● ● ●
BRIGHT ● ●



BLUEPRINT
COFFEE

ABOVE: Jaén is a province in Peru's Cajamarca department with mountainous terrain and a heavy rainfall season.