

MARCH 2019



## APROCASSI



### THE ARRIVAL OF SPRING IN ST. LOUIS

is usually predicted by the presence of Peruvian coffee on our shelves. For the past number of years, we have featured coffee from the Cajamarca region in northern Peru. While our sourcing work in Peru has leaned heavily on American importers, we're growing more and more fond of this region because of its consistency in bringing us balanced, sweet coffees that are great options for drip coffee, espresso, and blends.

This year, with the sourcing work of Caravela, we are offering a coffee from the Aprocassi cooperative. It is located in the Northeast corner of Cajamarca. Around 400 members make up the cooperative. The cooperative has been in existence since 2000 and focuses on highlighting quality by cupping individual lots. It has two buying warehouses in Cajamarca that focus on the micro-climates and cup characteristics of San Ignacio and Jaén communities. The cooperative provides access to specialty markets, therefore earning better prices for its members than if they sold to the local market. Its financing wing, Aprocredit, helps members accomplish farm improvements. Caravela has just begun work with Aprocassi and is putting into place a long-term sustainability plan.

We are excited to offer an even more traceable offering from Peru this harvest. Our lot comes from the San Ignacio buying warehouse. In the cup we find brown sugar and nutty sweetness, dense body, and plum and apricot acidity.



BLUEPRINT  
COFFEE

WORDS: Mike Marquard

PHOTOS: Caravela

ABOVE: The peaks of Cajamarca, Peru

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COUNTRY:	Peru
REGION:	San Ignacio, Cajamarca
ALTITUDE:	1700 - 2200 MASL
PROCESS:	Washed
HARVEST:	July - October 2018
VARIETIES:	Caturra, Typica, Bourbon
SOURCING PARTNERS:	Caravela (importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	brown sugar, nut, plum, apricot

