

Peru

Familia Quispe

Milk Chocolate • Dark Honey • Caramel • Roast

Light

Dark



Delia Quispe's Story

Delia Quispe is dedicated to keeping specialty coffee present in Puno, Peru. It is becoming more common there for producers to pivot to growing coca. Despite this, Delia is a force for coffee. She is meticulous at coffee production, picking, and fermentation. This focus and determination yielded her a Cup of Excellence victory in 2018. While this coffee does not carry an organic certification, Delia runs the farm organically, which she has also named after her daughter.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	PRODUCER:
Peru	Puno	Puno	Delia Quispe and family
ALTITUDE:	VARIETY:	PROCESSING:	FERMENTATION:
1500 m.	Bourbon and Caturra	Washed	Dry fermentation 12-24 hours
DRYING:	AGTRON READING:	IMPORTER/EXPORTER:	TASTING NOTES:
Raised beds		Crop to Cup	Milk Chocolate, Dark Honey, Caramel, Roast

Pricing Transparency

Our Purchase
5 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$4.98 per pound

Roast Moisture Loss
\$0.70 per pound

Packaging Cost
\$0.90 per pouch

Labor/Warehousing/
Overhead/Margin
\$9.82 per pound

Retail Price (12 oz.)
\$17.00