

# Peru

# Esmérita Vásquez Ramírez

Panela • Golden Raisin • Cantaloupe • Black Tea

Light ————— Dark



## Esmérita's Story

Our first purchase from Esmérita Vásquez Ramírez. Her farm, Finca la Esperanza, provides a 360° view of the surrounding area. Because only Esmérita and her husband work the land, they cannot collect and depulp coffee in the same day. They instead collect coffee cherries in grainpro bags, where they undergo fermentation before being brought for depulping a couple of days later. This logistical constraint actually provides additional complexity to this gentle coffee.

## COFFEE DATA

ORIGIN:	REGION:	VILLAGE:	FARM:
PERU	CAJAMARCA	EL CAUTIVO	LA ESPERANZA
PRODUCER:	ALTITUDE:	CULTIVARS:	PROCESSING:
ESMÉRITA VÁSQUEZ RAMÍREZ	1900 m	BOURBON & CATURRA	FULLY WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
48 HOURS IN CHERRY, 48 MORE AFTER DEPULPING	15 DAYS ON RAISED BEDS UNDER SHADE	YELLOW ROOSTER	PANELA, GOLDEN RAISIN, CANTALOUPE, BLACK TEA

## Pricing Transparency

Our Purchase  
3 bags (69 kg each)

Landed Cost  
(Plus Shipping)  
\$6.89 per pound

Roast Moisture Loss  
\$0.83 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$20.00