

L I M I T E D R E L E A S E

Perú

Germán Carranza Maragogype

Mandarin • Honeysuckle • Macadamia • Powdered Sugar

Light



Dark

Germán's Story

Germán Carranza manages his farm, El Bebedero, with his wife Keyla and their two daughters. The farm is located in the village of Gracias A Dios, in the Amazonas department of Peru.

Germán is a second generation coffee producer, and together with siblings and cousins, they manage 14 hectares of coffee production. The family also manages a shared drying space along the River Marañón, a lower elevation area with ideal drying conditions.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
PERÚ	AMAZONAS	GRACIAS A DIOS	EL BEBEDERO
PRODUCER:	ALTITUDE:	VARIETY:	PROCESSING:
GERMÁN CARRANZA	1650 m	MARAGOGYPE	FULLY WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
72 HOURS IN BARRELS BEFORE DEPULPING	15 DAYS ON RAISED BEDS	YELLOW ROOSTER	MANDARIN, HONEYSUCKLE, MACADAMIA, POWDERED SUGAR

Pricing Transparency

Our Purchase
1 bag (30 kg)

Landed Cost
(Plus Shipping)
\$11.06 per pound

Roast Moisture Loss
\$1.33 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$29.50