

Peru

Gran Amaju Decaf

Honey • Marigold • Chocolate • Caramel

Light



Dark



Gran Amaju's Story

Our second coffee from Aromas del Valle, a co-op in Cajamarca Peru. This lot comes from a sub-group of the co-op, Gran Amaju. Aromas del Valle is dedicated to multiple projects that benefit smallholders within their membership. Together with The Chain Collaborative, they organize initiatives like psychologist support for women producers, financial literacy, agronomy resources, and much more. Gran Amaju is an initiative to develop and implement an integrated regenerative coffee model in Jaén, Cajamarca, linking specialty coffee production with the conservation of the Amojú River watershed and the Huamantanga Forest.

COFFEE DATA

ORIGIN:	REGION:	VILLAGE:	CO-OP:
PERU	CAJAMARCA	CUTERVO	AROMAS DEL VALLE
PRODUCER:	ALTITUDE:	CULTIVARS:	PROCESSING:
SMALLHOLDERS OF THE GRAN AMOJU SUB-GROUP	1750-2000 m	BOURBON, CATURRA, GEISHA	FULLY WASHED
DECAFFEINATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
MOUNTAIN WATER PROCESS	15 DAYS ON RAISED BEDS UNDER SHADE	CROP TO CUP	HONEY, MARIGOLD, CHOCOLATE, CARAMEL

Pricing Transparency

Our Purchase
10 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$6.00 per pound

Roast Moisture Loss
\$0.78 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$19.50