

CLIMA°

FARMERS ATMOSPHERE



PERU

PRICE LIST 2022

PERU

LOT ID	NAME	REGION	PROCESS	AVAILABILITY*	PRICE	ARRIVAL
0034	Incahuasi Lot 12	Amaybamba & Pacaybamba	Washed	110 X 69kg (grain-pro)	\$11.00	June'22
0033	Hugo Pareja	Cedrobamba Cusco	Washed	30 X 69kg (grain-pro)	\$13.00	June'22
0032	Gerardo Quispe	Erapata Cusco	Washed	9 X 69kg (grain-pro)	\$13.00	June'22
0031	Albino Ibias	Acconcharcas Cusco	Washed	11 X 69kg (grain-pro)	\$13.00	June'22
0030	Lucio & Armando	Amaybamba & Pacaypata	Washed Geisha	0 X 69kg (grain-pro)	\$17.00	June'22
0029	Hugo Mariño COE#2	Amaybamba Cusco	Washed Geisha	0 X 45kg (grain-pro)	\$33.00	June'22
0028	Gilber Huayllas	Pacaybamba Cusco	Washed Geisha	0 X 35kg (grain-pro)	\$27.00	June'22
0027	Julian Vilchez	Acconcharcas Cusco	Washed Geisha	0 X 35kg (grain-pro)	\$27.00	June'22
0026	Julio Chavez	Amaybamba Cusco	Washed Geisha	0 X 35kg (grain-pro)	\$27.00	June'22
0025	Lino Altamirano	Erapata Cusco	Washed Geisha	0 X 30kg (grain-pro)	\$27.00	June'22
0024	Hugo, Crispin, Arturo	Cedrobamba Cusco	Washed Geisha	4 X 30kg (grain-pro)	\$27.00	June'22

AVAILABILITY* – AS OF 22/08/22

CLIMA°



FELICIANO HUAYLLAS & FAMILY

PACAYPATA

INCAHUASI LOT 12

THE FARMERS OF INCAHUASI COOPERATIVE

Cooperativa Agraria Cafetalera Valle de Incahuasi (CACVI) was founded by director Claudio Ortiz Osis on January 21 in 2005. The Cooperative consists of 494 partners grouped into 13 committees, or cuencas, each with their own coffee processing facilities.

Incahuasi translates to 'house of the Incas' and represents the Incahuasi Valley south-west of the snow peaked Choquesafra and Coisopacana mountains in the province of La Convención, Cusco. The farmers produce coffee below these ice capped mountains at high altitudes ranging between 1850 and 2450 meters, each cuenca in a different valley and micro-climate, often influenced by the huge 5000+ meter high mountains from which these valleys derive.

The members of each committee in the Incahuasi Coop share the same Inca ancestry and culture. Traditionally the Incas share the working processes amongst the community and today the members of the Incahuasi Coop still employ the methods of Minka (to share work on infrastructure in the community) and Ayni (to share work mutually between farmers on a day to day basis). Throughout this transfer of work the practices become refined amongst each farmer and perfected in the Inca tradition.

All coffee produced by the Incahuasi Coop is certified Organic under IMO standards and the Small Producer Seal (Sello de Pequeños Productores, or SPP) which surpasses the fair trade seal of approval.

FARMING

Amongst each producer in the Incahuasi Cooperative are shared methods of agroforestry. The coop provides agronomists in the field to consult with the farmers as well as providing knowledge and support on utilizing organic compost and fertilization. This is carried out twice a year for both the flowering and ripening of the coffee cherry.

Weeding and pruning is carried out during the rainy season from May to September. Due to the distinct dry season from October to April, irrigation is implemented from the many springs and water sources supplied by the distinct mountainous terrain.

Many farmers separate their coffee plantations from their other agricultural production planting only shade trees in between the coffee plants. Mostly Indigenous species are planted for shade trees including cedro, tarco, robel and yanay. This helps to maintain the ecosystem and insect populations.

Harvesting in the Incahuasi Valley is the latest in Peru due to its extremely high altitude and distinctly isolated climate in the south-west of Cusco. Starting in September, the harvest peaks in October with higher altitudes still harvesting in November and the latest pickings in December.

PROCESSING

Whilst the distinct dry season allows for some natural coffee to be produced, the majority of coffee from the Incahuasi coop is a fully washed coffee. However, due to the very stable dry conditions and high altitude, the method of dry fermentation is used.

Fully ripened cherries are picked and then floated in water before pulping to remove any unripe or insect damaged cherries. Once this sorting takes place the cherries are pulped into clean fermentation tanks where they are left to ferment without water in their own muscalage. The cool climate keeps this process stable with shortened fermentation times of 24-36 hours. Dry fermentation also reduces the impact of waste water on the surrounding environment.

After the fermentation process the coffee is fully washed and laid to rest on raised drying beds. The coffee parchment is evenly turned 5-6 times a day in the cool climate approximately 1800 meters above sea level. Drying in this altitude takes from 10 to 12 days to reach a stable moisture level of 10 - 11.5%.

After drying the coffee is transported to the Incahuasi Cooperative headquarters in Andahuaylas where it is tested and graded for quality. This storage is above 2100 meters which is cool and very stable in humidity.

INCAHUASI LOT 12

This lot is named after the 12 farmers from neighbouring sectors within the incahuasi cooperative.
Each of these farmers presented their speciality arabica lots to make this micro-regional blend.

FELICIANO HUAYLLAS, HUGO MARIÑO, JULIO CHAVEZ, VALERIO ALMANZA, HILDA LEGUIA, AMERICO PALOMINO,
EUDES OROSCO, EULOGIO CHIPAO, JUANITO NAVARRO, ABDON HUAMANI, SAMUEL ESPINOZA, JUSTINIANO PALOMINO

CUP SCORE: 85.5+ POINTS SWEET & LOW ACID. BUTTERY, CARAMEL, MELON. TROPICAL JUICE		PERU	LOT ID: 0034
REGION: AMAYBAMBA AND PACAYBAMBA - CUSCO			
ELEVATION: 1850 – 2050 M.A.S.L	VARIETIES: TYPICA, CATURRA & BOURBON	LOT SIZE: 130 BY 69KG BAGS	
FARM SIZE: 1.5 - 2 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 24-32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: SEPTEMBER – NOVEMBER 2021			

BELOW:
THE PACAYBAMBA WASHING STATION



HUGO PAREJA

CUP SCORE: 87 POINTS
RED FRUITS, FRESH CHERRY. CREAMY HAZELNUT, NOUGART. FULL BODIED.

PRODUCER: HUGO PAREJA HUAMAN - FINCA BASUL PATA		PERU	LOT ID: 0033
REGION: CEDROBAMBA - CUSCO			
ELEVATION: 2400 – 2440 M.A.S.L	VARIETIES: TYPICA, CATURRA & BOURBON	LOT SIZE: 33 BY 69KG BAGS	
FARM SIZE: 4 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 36 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
HUGO PAREJA AT THE PEAK OF HIS FARM



GERADO QUISPE

CUP SCORE: 86.5 POINTS
CARAMELISED PEAR, PEACH AND CITRUS ACIDITY. SWEET PEANUT BRITTLE.

PRODUCER: GERADO QUISPE CARRASCO - FINCA MANDOR		PERU	LOT ID: 0032
REGION: ERAPATA - CUSCO			
ELEVATION: 2380 – 2450 M.A.S.L	VARIETIES: TYPICA, CATURRA & BOURBON	LOT SIZE: 13 BY 69KG BAGS	
FARM SIZE: 4 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 36 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
GERADO QUISPE AMONGST ARABICA TREES



ALBINO IBIAS

CUP SCORE: 86.5 POINTS
REDUCED PEACH, BLACK BERRY JAM. RED APPLE, MALIC ACIDITY.

PRODUCER: ALBINO IBIAS ORTEGA - FINCA SANKAYPUCRO		PERU	LOT ID: 0031
REGION: ARCCONCHARCAS - CUSCO			
ELEVATION: 1850 – 1950 M.A.S.L	VARIETIES: TYPICA, CATURRA & BOURBON	LOT SIZE: 13 BY 69KG BAGS	
FARM SIZE: 4 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: SEPTEMBER – NOVEMBER 2021			

BELOW:
THE FARM OF ALBINO IBIAS



LUCIO & ARMANDO

CUP SCORE: 87 POINTS
VIBRANT CITRUS NOTES, ORANGE BLOSSOM, APRICOT COMPOTE.

PRODUCER: LUCIO LUQUE & ARMANDO HURTADO		PERU	LOT ID: 0030
REGION: AMAYBAMBA AND PACAYPATA - CUSCO			
ELEVATION: 2080 – 2210 M.A.S.L	VARIETIES: GEISHA & GEISHA INCA	LOT SIZE: 8 BY 69KG BAGS	
FARM SIZE: 2 HECTARE	CERTIFICATION:	PROCESS:	
HARVEST: SEPTEMBER – NOVEMBER 2021	ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	FULLY WASHED DRY FERMENTATION 32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	

BELOW:
LUCIO LUQUE AT HIS OWN WASHING STATION



HUGO MARIÑO COE#2

CUP SCORE: 90+ POINTS
FRESH APRICOT BLOSSOM, VERY SWEET. GOOSEBERRY, PHYSALIS, VIBRANT ACIDITY.

PRODUCER: HUGO MARIÑO LAURA - FINCA EL MIRADOR		PERU	LOT ID: 0029
REGION: AMAYBAMBA - CUSCO			
ELEVATION: 2140 – 2180 M.A.S.L	VARIETIES: GEISHA INCA	NANO LOT SIZE: 45 KILOGRAMS	
FARM SIZE: 1.25 HECTARE	CERTIFICATION: ORGANIC (IMO) CUP OF EXCELLENCE (WINNER LOT #2 PERU 2021)	PROCESS: FULLY WASHED DRY FERMENTATION 32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
EL MIRADOR WITH INCAHUASI COOP AND HUGO'S DAUGHTERS SUSAN & ARACELY



GILBER HUAYLLAS

CUP SCORE: 89 POINTS
PASSIONFRUIT FLOWER, LYCHEE, FRESH BLUEBERRY. FULL BODIED AND ELEGANT.

PRODUCER: GILBER HUAYLLAS HUAMÁN - FINCA LAYAMPATA		PERU	LOT ID: 0028
REGION: PACAYBAMBA - CUSCO			
ELEVATION: 2300 – 2380 M.A.S.L	VARIETIES: GEISHA INCA	NANO LOT SIZE: 3 BY 35KG BAGS	
FARM SIZE: 1 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 36 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
GILBER HUAYLLAS ABOVE THE VALLEY OF PACAYBAMBA



JULIAN VILCHEZ

CUP SCORE: 88 POINTS
VERY SWEET APRICOT MARMELADE, FRESH BERRY ACIDITY. GENEROUS BODY.

PRODUCER: JULIAN VILCHEZ CARRASCO - FINCA ROSEDAL		PERU	LOT ID: 0027
REGION: ACCONCHARCAS - CUSCO			
ELEVATION: 2050 – 2130 M.A.S.L	VARIETIES: GEISHA INCA	NANO LOT SIZE: 3 BY 35KG BAGS	
FARM SIZE: 2 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
JULIAN VILCHEZ PRUNING



JULIO CHÁVEZ

CUP SCORE: 88 POINTS
APRICOT SORBET, LEMON MARMELADE. VIBRANT CITRUS ACIDITY.

PRODUCER: JULIO CESAR CHÁVEZ NIEVE - FINCA SAN SEBASTIAN		PERU	LOT ID: 0026
REGION: AMAYBAMBA - CUSCO			
ELEVATION: 2150 – 2200 M.A.S.L	VARIETIES: GEISHA	NANO LOT SIZE: 3 BY 35KG BAGS	
FARM SIZE: 1.25 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 32 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
JULIO CHÁVEZ AMONGST HIS SHADED TREES



LINO ALTAMARINO

CUP SCORE: 89 POINTS
MANGO, PHYSALIS, PASSIONFRUIT CONFECTIONARY. FLORAL JASMINE AND CITRUS BLOSSOM

PRODUCER: LINO ALTAMARINO VÁSQUEZ - FINCA CORRALPAMPA ALTA		PERU	LOT ID: 0025
REGION: ERAPATA - CUSCO			
ELEVATION: 2250 – 2300 M.A.S.L	VARIETIES: GEISHA	NANO LOT SIZE: 2 BY 30KG BAGS	
FARM SIZE: 2 HECTARE	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 36 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
LINO ALTAMARINO



HUGO, CRISPÍN, ARTURO

CUP SCORE: 88 POINTS
BLACK BERRY, BERGAMOT. SWEET JAM LIKE BODY. BERRY ACIDITY.

PRODUCER: HUGO PAREJA, CRISPÍN HUAMÁN & ARTURO ALTAMIRANO		PERU 13°19'15"S 73°14'15"W	LOT ID: 0024
REGION: CEDROBAMBA - CUSCO			
ELEVATION: 2250 – 2450 M.A.S.L	VARIETIES: GEISHA & GEISHA INCA	LOT SIZE: 5 BY 30KG BAGS	
FARM SIZE: 3.75 HECTARES TOTAL	CERTIFICATION: ORGANIC (IMO) SMALL PRODUCERS SEAL (SPP - RECOGNIZED BY FAIR TRADE)	PROCESS: FULLY WASHED DRY FERMENTATION 36 HOURS (DRIED ON RAISED BEDS 10-12 DAYS)	
HARVEST: OCTOBER – NOVEMBER 2021			

BELOW:
ARTURO ALTAMARINO ON HIS FARM "BASUL"



CLIMA°



AMAYBAMBA WASHING STATION

13°17'12"S 73°16'07"W

INCAHUASI LOT 12

CLIMA°

ANTOINE NÉTIEN

PRÉSIDENT DIRECTEUR
ANTOINE@CLIMACOFFEE.COM
0033 67 81 66 813

JUSTIN MILES

PURCHASING DIRECTOR
JUSTIN@CLIMACOFFEE.COM
0049 17 547 12346

AMELIE DUVAUCHELLE

SALES MANAGER
GREEN@CLIMACOFFEE.COM
0033 975 77 65 97

91 RUE LECOURBE / 75015 PARIS
WWW.CLIMACOFFEE.COM

THANK YOU !