

# Espíritu Wari

## Quillabamba, Cusco, Peru

 <b>VARIETY:</b> Typica, Caturra, Bourbon	 <b>PROCESS:</b> Washed	 <b>HARVEST TIME:</b> July–October	 <b>FLOWER SEASON:</b> October–January
 <b>ELEVATION:</b> 1300–1700 MASL		 <b>WET MILLING:</b> Fully washed with traditional fermentation for 16 hours	 <b>DRYING:</b> Dried on covered patios and raised beds with shade
 <b>PRODUCER:</b> Small-scale producers in La Convencion		 <b>DRY MILLING:</b> Stored in parchment and shipped to Lima for dry milling when shipped	

Peru is the fifth-largest Arabica coffee producing country in the world<sup>1</sup>, although it ranks lower in exports, suggesting that domestic consumption is strong. Most of the coffee produced in Peru comes from small farmers who own and cultivate, on average, 2-5 hectares situated in three main growing areas: Amazonas and San Martín in northern Peru, Chanchamayo in central Peru, and the southern highlands of Peru.



Co-operatives, as we have seen through our work with Cenfrocafe, are an important part of coffee-growing societies in Peru, buttressing those communities with environmental, agronomic, social, and financial programs that support the sustainability and profitability of coffee production. Cenfrocafe has members throughout Peru's northern growing regions, and their membership and impact are constantly expanding.

However, according to our partners at Caravela who supply us this coffee, only 30-40% of coffee farmers in Peru are members of co-operative organizations. The rest are scattered in relative isolation throughout the craggy highlands of the Andes range, which splits the country down the middle like a tectonic zipper. Most of the coffees growing at these high altitudes are Arabica varieties, and often heirloom, with unrealized potential and which, according to Miguel Sanchez, Caravela's Country Manager in Peru, are often sold "to the infamous 'coyotes' who take advantage of a desperate situation."<sup>2</sup>

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Caravela started working in Quillabamba three years ago by buying from a co-op there. Quillabamba is in the southern highlands where the infrastructure for moving coffee from the high mountains to the cities and the ports is not as robust. Difficult geography and a lack of knowledge or conceptual access limit the reach and effectiveness of co-ops there and Caravela simultaneously began buying directly from producers two years ago at their purchasing station in Quillabamba.



While the discovery of fossil fuels has shifted the economic dynamic in Quillabamba, Caravela continues to help remote coffee farmers realize the culinary, economic, and sustainability potential of their coffee agricultural businesses by dispatching their PECA teams to help educate those farmers about production while bringing the coffees that they produce to market at competitive prices, including conventional and organic certified.

During a visit to Caravela's office in Lima, our green buying team tasted various lots from individual producers that Caravela works with in Quillabamba and were struck by the quality of the coffees and the stories of the individuals who produced them. Pulling together a combined lot of the right size and quality, Caravela offered us a lot that is clean, complex, balanced, and sweet.

The lot we purchased, Espiritu Wari AA, is named for the ancient Wari civilization, which is believed by some to have held imperial control over cities and infrastructure spanning nearly the entire Peruvian coastline, and into the mountains. Others believe that the Wari civilization was a loose network of cities and a largely peaceful

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conglomerate of resources and diverse political and cultural societies. The recent discovery of ancient ruins believed to be a temple and astronomical observation site, along with remnants of their terraced farming methods, shows how Wari society valued and used the land in the Convención district of Cusco in Peru, where these coffees are produced.

Wari societies dwindled as a result of changes in environmental conditions hundreds of years before the beginning of the Incan Empire or the Spanish conquest. The cup profile of the Espíritu Wari AA lot reflects the magic and beauty of the region's history and the people who continue to cultivate its fertile slopes today.

The coffees of the Espíritu Wari AA lot flower and blossom across the high farmland of Cusco during what are our winter months in North America, October to January, bearing fruit that matures and is harvested from July to October.

Made of up Typica, Caturra, and Bourbon varieties, they are fully washed and traditionally fermented for 16-20 hours on individual farms where they are then dried on covered patios or raised beds. After being delivered to Caravela in Quillabamba, the coffees are graded and shipped to Lima where they are stored in parchment and milled when shipped for export.