



Olam
Specialty
Coffee

East Coast U.S: (914) 920-2710

West Coast U.S: (707) 431-9500

Email: sales-osc@olamnet.com

PERU: KOVACHII

Washed [GrainPro]

Chocolate, molasses, sweet plum



THE CUP

Body



Acidity



SCA Score



Flavour: Chocolate, molasses, sweet plum
with apple acidity.



KOVACHII

Producers: Various smallholders

Region: Cajamarca, North Perú

Farm size: 3ha (avg)

Process: Washed

Grade: MCM G1

Altitude: 1,200 - 2,200masl

Varietals: Caturra, Catuai, Typica, Bourbon

Harvest: July - October

Screen Size: 15+

Certification: Organic Available



The Art of Production

Most of the coffee produced in Perú is processed by hand on the producer's farm, and Kovachii is no different. Sourced from the North of Perú in the region of Cajamarca, cherries are harvested, de-pulped, processed and then dried either on patios, drying beds or on tarps.

Farmers from all over the region process and dry the coffee on their farms, then they bring the coffee to either our main warehouse in Jaén or local buying stations in their communities for evaluation. Samples are taken from each, the green is evaluated and the coffee is tasted – from here a price is agreed and the coffee is stored.

The Region

Cajamarca is a large region in the north of Perú, including Jaén, San Ignacio, Cutervo, Santo Domingo and Hualgayoc. Our warehouse in the city of Jaén is surrounded by high altitude areas with a huge amount of good coffee, and an even greater amount of potential. The location of coffee within Perú can be a challenge for farmers and exporters alike, with much of the coffee grown up to 8 hours away from the nearest town where they might sell. This could be one of the influencing factors into why nearly all the coffee is home-processed and dried at farm-level, as it allows the farmer to retain more control over when to sell. If cherry, rather than parchment coffee, was being sold by the farmers they would have to sell on the day of harvest – regardless of the price that day, or their own personal need for finance at a particular time of the crop, for example if they had to purchase school equipment for their children.

But because of the geographical challenges within Perú this has meant coffee is often sold locally to a buyer in their community, transported a little closer and sold again, and this model repeated until it reaches its destination. This can be tricky as both traceability and quality can be lost on this journey, so we have been growing micro-buying stations closer to these communities we have identified as coffees with huge potential. We hope this benefits the farmers and communities in a number of ways, primarily that farmers receive a fair price for the coffee regardless of market conditions that day, and also it allows us to both learn from these communities, and train them in practices that might improve their coffee quality.

Our hope would be that year-on-year they keep bringing their coffee, and we see the quality improve every harvest so that in turn they will continue to receive a higher price for a better cup and better yield of coffee.



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