



FUGLEN COFFEE ROASTERS OSLO

## LA CHANCHACHA



|                  |                                    |
|------------------|------------------------------------|
| Origin:          | Peru                               |
| Producer:        | Evin Dávila (La Chancha nickname)  |
| Region:          | San Jose del Alto, Jaén, Cajamarca |
| Varieties:       | Yellow & Red Caturra               |
| Process:         | Washed                             |
| Altitude:        | 2000 masl                          |
| Flavour Profile: | Passionfruit, Pear, & Yellow plum  |

Evin Dávila is a father of 3 living in San Jose del Alto. His father grew coffee for many years before passing on the farm to Evin. When Evin took over the farm he also planted Yellow and Red Caturra and began focusing on new fermentation methods as well as training. Evin hand sorts the cherries before sorting defects by floating the cherries in tanks. He then depulps the cherries before fermenting them in bags with the mucilage for 90 hours. Finally the coffee is dried for 5 - 10 days.



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