

# Coffee Añas Blues

Origin: Peru

Region: Cajamarca



Collection: Terras Organic	Crop year: 2023
Process: Traditional Washed	SCA Score: 83
Species: Arabica	Format: 60.00 kg Grain Pro
Altitude: 1,400-1,800 m.a.s.L	Certifications:
	Profile: Chocolaty
	Primary flavour note: Citric
	Status: In Warehouse

Añas Blues is produced in a coffee growers' cooperative in the coffee growing region of Cajamarca in Peru. The cooperative was founded on 26 November 2016, with 264 producers dedicated to coffee growing. Its main objective is to contribute to the development and well-being of all its members and their families in the Cajamarca region. The cooperative provides multiple services to its members and is environmentally friendly.

## Descriptors Wheel

### Subgroup

caramelo, cítrico, dulce, frutos de hueso, oscuro, and Other fruits

### Aroma/Flavor

Tangerine, Honey, Dark chocolate, Yellow plum, Yellow fruits, Yellow peach, and Light brown caramel



## Specs sheet

Process Traditional	Colour Green
Process type Traditional washing	Moisture (ISO 6673) 11.00 %
Fermentation Aerobic	Water activity 0.58
Screen size 16/19	

### About the process

- Cherries received
- Pulping
- Aerobic Fermentation
- Washing
- Parchment sorting by density
- Outdoor drying

## Cupping Data

### Attributes

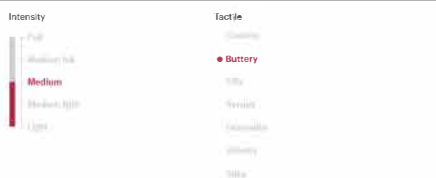
Smell	7.75
Taste	7.75
Acidity	7.50
Ending	7.50
Body	7.50
Balance	7.50
Overall	7.50
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	83.00



### ACIDITY



### BODY



Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 14/11/2023	Grammage 12 g	Milliliters 200	Sample grinding Cupping - between 600 and 800 microns
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## Weather

### Annual temperature in °C



### Days with adverse weather



### Annual rainfall

840.8 mm