



EXPEDITION

Puno, Peru Nov - Feb 2014



Our Biosphere Reserve Series™ showcases coffee from some of the most wondrous and wild corners of the globe and helps to keep them that way!

CECOVASA borders Peru's protected, lush and wild Bahuaja-Sonene National Park.

To the naked eye, the borders of this park are hard to discern and the tropical landscape within the park merges with the surrounding coffee farms and communities. These conditions, and CECOVASA's careful and sustainable cultivation methods, produce fantastic coffee that in turn invests in the health and future of this impressive ecosystem.

Carly, our Green Buyer, visited CECOVASA this summer, as their harvest was in full force. In addition to the sustainable techniques they use, Carly was struck by a less obvious but powerful environmental impact that this co-op is having: employing farmers in specialty coffee cultivation instead of the two other dominant employment options in the area: mining and

coca farming (to make a coca paste which can be sold to be made into cocaine).

Both mining and coca production are destructive. The environmental consequences of mining are more commonly known, but coca - in addition to social and legal consequences - is also notorious for pesticide use, in stark contrast to both organic philosophy and impact. Coca plants don't require shade, so land is clear cut and mono-cropped, leading to a slew of potential environmental complications such as erosion and depletion of the soil's nutrient content, compromising the land's ability to sustain other crops and people.

CECOVASA is combating these encroaching industries actively, by incentivizing coffee cultivation. They are using quality premiums and practical technical assistance to reaffirm with members that coffee production is better for themselves, their communities and the environment.

CO-OP

CECOVASA

ORIGIN

Puno, Peru

VARIETALS

Bourbon, Typica

ELEVATION

1300-2000 MASL

ROAST

Full City

PROFILE

Balanced and sweet, with warming spices, maple and dark chocolate that complement the velvety mouthfeel and highlight notes of raisin followed by a bittersweet finish.



Above Left: Carly spied a beautiful blue-crowned trogon and heard the cries of howler monkeys. Right: Ripe coffee cherries.