

# peru tambopata

dried fig | molasses | apricot | silky



a beautiful medium-roast from the geographically and geologically diverse region of puno, peru. tambopata represents a small group of several smallholders. named after the nearby tambopata river that emerges from lake titicaca, these producers each operate 1-2 hectare plots of land from altitudes ranging from 1800 to 2100m. our importing partners at red fox coffee merchants have worked with producers in this region since their inception. despite the logistical challenges of working in this region, red fox is committed to these coffees.

puno has climates ranging from deep wet jungles, to high icy mountains in the andes. the city of puno is the fifth highest city in the world, with an altitude of 4000m. this uniqueness is not only visible to the eye, but can be experienced in the cup through the coffee cultivated in this region.

producers cirila lopes hancco, seferino palero paila, leodan ccori calsina, fermin gemio luque, fabian taype chambi all contributed 4-5 bags of 50kg coffee in parchment to this lot. the coffee is depulped after harvest and undergoes wet fermentation for 8-24 hours. the coffee is fully washed and then dried on raised beds under parabolic cover for 7-14 days. this lot consists of typica, caturra, and bourbon varieties.

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## coffee is growing with neighbors

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at [onelinecoffee.com](http://onelinecoffee.com)

