

MAY 2023



GALLITO



COFFEES FROM PERU'S CAJAMARCA REGION

(pronounced ka-ha-mark-ah) are always something we look forward to in our lineup. The quality of Peruvian coffee has evolved tremendously in recent history through the development of mutually beneficial relationships between smallholder farmers and collaborators. We've been impressed by the coffee from the Gallito de las Rocas producer group over the past two years. This year, we committed to this coffee early in harvest because it has shown such consistency and quality.

Gallito de las Rocas is a small producer group located in a fairly remote area of Cajamarca. Exporter Origin Coffee Lab works directly with producer groups in Peru through their Solidario program (in English, Solidarity). OCL started Solidario to give producers access to training, financing, and feedback about coffee quality. These and other improvements garner better quality and higher prices going back to the producers.

This coffee is a washed process. Drying is a meticulous task which must be done carefully, due to the region's unique climate. Cajamarca experiences near-constant rainfall from October through March, with a mix of warm air currents meeting with cool air descending from the mountains. Coffee is dried underneath a shade and covered at night to help combat humidity and achieve a final moisture content of nine to eleven percent.

We hope you will enjoy the fruits of this collaboration between the farmers of Gallito de las Rocas and Origin Coffee Lab. Its sweetness is reminiscent of stone fruit and apples, with notes of brown sugar.



PHOTOS: Atlantic Specialty
ABOVE: Coffee cherries ripening on a farm within the Gallito de las Rocas producer group.

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COUNTRY:	Peru
REGION:	San Antonio, Cajamarca
ALTITUDE:	1700 - 1960 MASL
PROCESS:	Washed
HARVEST:	June - October 2022
VARIETIES:	Catimor, Caturra, Typica
SOURCING PARTNERS:	Atlantic Specialty (importer) Origin Coffee Labs (exporter)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	stone fruit, orange blossom water, brown sugar, apple, candied

BODY ● ●
SWEET ● ● ●
BRIGHT ● ● ●



ABOVE: San Antonio is a small community northwest of Jaén, Cajamarca, with mountainous terrain and a heavy rainfall during the drying season.