

MAY 2023



SAN RAMÓN



THIS COFFEE COMES FROM SAN RAMÓN, A producer group formed by 28 coffee farmers in Peru. Located among the Andes mountains, the farms experience variations in altitude, humidity, sun, and rainfall. These variations form diverse microclimates in the Andean region, providing optimal growing conditions for the coffee plants and creating unique flavor profiles.

After harvest from the farm, the coffee cherries are sorted, pulped, and placed in large tanks of water. During this time, microbes consume and loosen the remaining fruit on the coffee seeds. They are then moved through a channel of fresh water to remove any remaining mucilage and dried. This "washed" process yields clean, crisp flavors.

The San Ramón producer group enjoys a mutually beneficial partnership with Origin Coffee Lab, who serves as their exporter. After each lot is delivered, Origin evaluates the lot to assess its cup quality and flavor profile. This partnership enables their team to combine the farmers' lots and satisfy larger purchase orders, earning a higher price per pound. As a result, the farmers are paid over market value for their coffee. When the cup quality increases, Origin Coffee Lab also increases its price premium — which incentivizes continuous improvement.

By working together and with Origin Coffee Lab, harmonious partnerships help to ensure the farmers receive a fair price for their work and for their coffee. We feel privileged to share this offering, which reflects the unique quality of Peru's Andean region. Anticipate a bright cup with lush peach and orange flavor, accented with notes of sugarcane, black tea, and caramel.



PHOTOS: Origin Coffee Labs

ABOVE: Oscar Ramirez Vasquez is one of the 28 farmers in the San Ramón producer group in Peru.

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COUNTRY:	Peru
PRODUCER:	San Ramón
REGION:	Huabal
ALTITUDE:	1600 - 1900 MASL
PROCESS:	Washed
HARVEST:	July - October 2022
VARIETIES:	Bourbon, Caturra, Typica, Catimor, Pache
SOURCING PARTNERS:	Origin Coffee Labs (exporter) Atlantic Specialty (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.25
WE TASTE:	peach, caramel, black tea, orange, sugarcane



ABOVE: Dermalí Flores Julca, a major contributor to San Ramón, grows coffee in the high altitudes of the Andean region.