

**THE
ANDES
NATURAL**

BLACK CHERRY • STRAWBERRY JAM • TOBLERONE

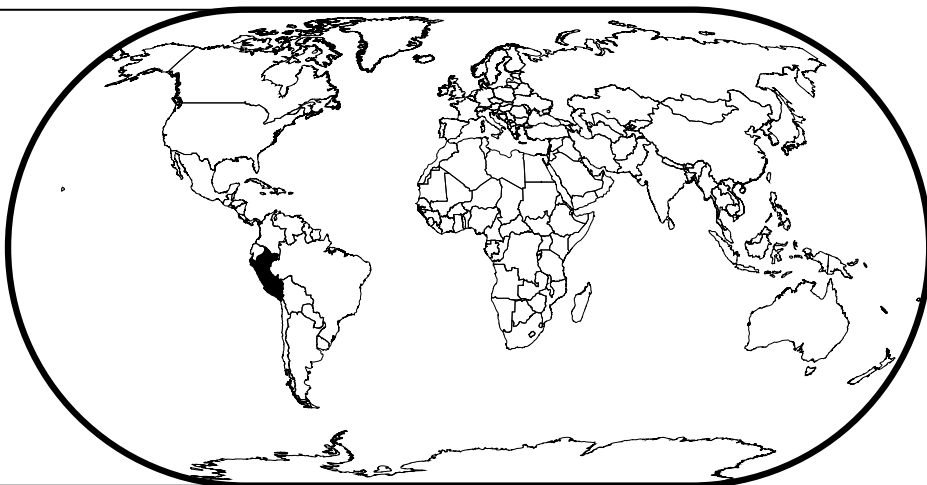
ORIGIN // PERU
REGION // LAMBAYEQUE
PRODUCER // NOLBERTO & NEIGHBORS
VARIETY // VARIOUS
ELEVATION // 1,800- 2,100 M.A.S.L.
PROCESS // NATURAL

CONNECT

The Andes Natural from Peru is grown by Nolberto Uriate Julca, who has lived and worked in the fields since the age of 10 when he started helping his family on the farm. In 2000, at the age of 20, he planted his first 5,000 coffee trees, earning a modest yet delicious first harvest of 5 quintals (the traditional unit of measuring green coffee at origin, equivalent to roughly 100 pounds). Over the years, he expanded his farm and improved both his harvest and post-harvest practices with the support of his entire family. In the last two decades Nolberto has been able to significantly increase production; harvesting 140 quintales in 2024, and increasing to 150 in 2025. Today, at 45 years old, Nolberto continues to innovate, experimenting with new exotic varieties to meet the demands of the growing specialty market. His farm has provided the financial stability to educate his children and create new opportunities for his neighbors, many of whom take part in the yearly harvest.

EXPERIENCE

The Andes Natural is the perfect pairing for your outings this summer. It opens with a deep, tart sweetness, like biting into a freshly picked black cherry. As you continue to enjoy your cup, that sweetness deepens into a heavy body, transforming the tartness into notes of cooked strawberries, reminiscent of homemade strawberry jam. Together, these flavors bring a fruity, clean dimension to a nutty, candy-like Toblerone chocolate finish. This coffee highlights how processing methods shape flavor, offering a balanced blend of fruit and chocolate. The Andes Natural is a great choice for adventure seekers and coffee enthusiasts who want a little more fruit in their cup while still enjoying the comfort of a familiar, satisfying profile.



REGION:
CAÑARIS,
LAMBAYEQUE

PROCESSING
METHOD:
NATURAL

Cañaris sits high in the northern Andes of Peru, a region more commonly associated with beaches and seafood than high-elevation coffee. Yet just above 2,000 meters, surrounded by misty ridges and Quechua-speaking communities, a new chapter in Peru's coffee history is unfolding. Located near the border of Cajamarca, Cañaris is an isolated subregion of Lambayeque due to limited state presence and difficult access. Despite this, the community has preserved its agrobiodiversity, cultivating a wide variety of tubers and vegetables for local consumption and food security. These conditions—high altitude, slow maturation, and careful post-harvest handling—produce an exceptionally clean and aromatic coffee.

The cherries are first picked by hand and carefully sorted. They then undergo size and color sorting before being fermented for 48 hours. After fermentation, the cherries are lightly rinsed with the skin still on to remove any debris, then dried directly under the sun for approximately 30 days. This slow, controlled drying phase is essential, allowing for even roasting and contributing to a longer shelf life, while preserving the coffee's clarity and complexity.

DEEP DIVE

Coffee arrived in Cañaris through families who migrated temporarily to San Ignacio and Jaén to work on coffee farms. They later returned with seedlings, planting the first coffee trees in a region once considered too cold and too remote. The result surprised everyone: a spectacular, elegant cup profile that has since drawn growing interest from the wider community. These traditional agricultural knowledge systems and ancestral practices remain alive today.

NOTES: