

**THE
ANDES
WASHED**

CHERRY • WILDFLOWER HONEY • NOUGAT

LIGHT

DARK

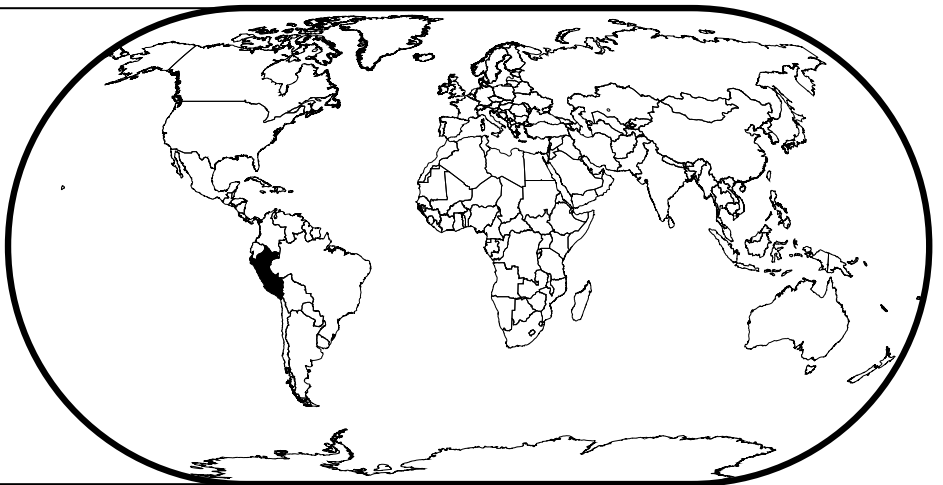
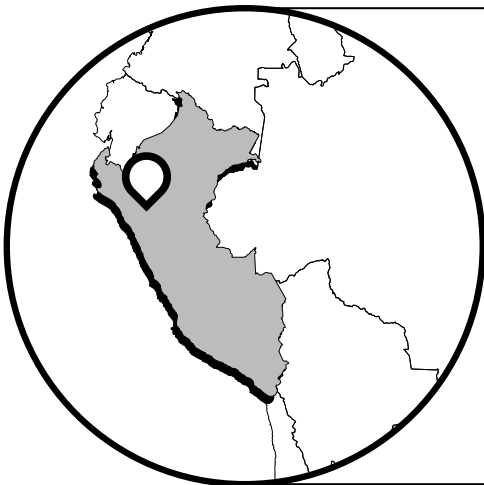
ORIGIN // PERU
 REGION // CAJAMARCA
 PRODUCER // CENFROCAFE CO-OPERATIVE
 VARIETY // VARIOUS
 ELEVATION // 1,200 - 1,800 M.A.S.L.
 PROCESS // WASHED

CONNECT

The Andes Washed coffee from Peru is a reflection of the organic and sustainable practices at the Cenfrocafe cooperative, which are key to the success of both the co-op and its growers. Established in 1999 with 11 associations and 2,200 grower members, over the last two and a half decades Cenfrocafe has grown to include 2,400 members. The cooperative has built its operations around cupping, as well as precise lot separation and preparation. Their cuppers were among the first to become Q-certified in Peru, and more importantly, they have maintained the discipline and craft of cupping over the years. The region has only been developed over the last 30 years, and the small holding producers that operate in the area are paid premiums for each level of quality they achieve. The stability of the co-op's membership, even in volatile markets, is a testament to the strength of their support for growers.

EXPERIENCE

The Andes washed coffee is a perfect example of the approachable everyday profile you can expect at Cat & Cloud. It's a versatile roast that opens with the tartness of fresh, ripe cherry, and as it cools, it blends harmoniously with the subtle florality of wildflower honey. A nougat-like finish adds a layer of sweetness that pairs well with cream and sugar. An excellent coffee for enthusiasts who are familiar with lighter coffees and enjoy a balanced cup.



REGION:
CAJAMARCA

Located in the tropical highlands of northern Peru, Cajamarca offers fertile soil, and high mountainous elevation perfect for growing coffee. The region's unique microclimates and rich biodiversity contribute to deep, sweet, and heavy-bodied profiles. Smallholding producers enhance this natural potential through careful organic farming practices, using compost and Guano de Isla—an organic fertilizer rich in micronutrients that promotes tree health. Methodical pruning and a focus on avoiding overproduction further strengthen plant vitality. These practices proved especially important in 2013, when coffee leaf rust affected much of Peru, yet this region remained resilient due to its healthy trees and disciplined farm management. Together, these environmental and agricultural factors directly translate into greater clarity, sweetness, and structure in the final cup.

**PROCESSING
METHOD:**
WASHED

Ripe coffee cherries are picked and de-pulped the same day, then undergo 12–18 hours of open-air fermentation before being washed to remove remaining mucilage. Due to wet conditions during the harvest season, the coffee is primarily dried in parabolic dryers, though drying methods can vary depending on elevation and climate. At higher elevations, fermentation may take longer, requiring careful attention to consistency. What stands out most is the precision of the drying process—so well executed that these coffees maintain remarkable stability, tasting consistent even 11 months after harvest. This level of control minimizes defects like aldehydes from incomplete drying, resulting in a clean, expressive, and long-lasting flavor profile.

NOTES: