



Peru MCM GR1

Region: Various

Altitude: 900 m

Variety: Arábica Blend

Process: Washed

Profile: Creamy body, medium intensity, aroma of nougat, notes of milk chocolate and marzipan, with lingering hazelnuts aftertaste.

Score: 80

PERU

Peru is a major coffee producer, with 11 of its regions producing coffee. This is due to the extremely fertile soil, resulting in exceptional coffees. Grown at high altitudes, the main producing region is Cajamarca and its main coffee varieties are Caturra, Catuaí, Bourbon, Catimor and Typica.

“MCM” stands for Machine Cleaned Improved and results in a cleaner and more uniform coffee, bringing a high taste profile. This process is extremely efficient and also effective.

The cup profile tends to be medium intensity, aroma of nougat, notes of milk chocolate and marzipan, with lingering hazelnuts aftertaste. Due to its complexity, it attracts the attention of many buyers.