

# BOLIVIA BOLINDA

<b>CITY</b>	Bolinda & Copacabana
<b>REGION</b>	Caranavi
<b>ALTITUDE</b>	1,300 - 1,800m
<b>PROCESS</b>	Washed
<b>VARIETAL</b>	Typica and Caturra

## CUPPING NOTES

Chocolate  
Citrus acidity  
Balanced

*This coffee was produced by various smallholders farmers from two neighbouring communities - Bolinda and Copacabana - which are located opposite each other in a steep mountain valley, around 10km outside the town of Caranavi.*

*These small farms - around 5 hectares average - range over an altitude of 1,300 to 1,600 metres, and benefit from an average annual temperature of between 15 and 26°C. They are planted out with Caturra, as well as Red and Yellow Catuai varieties, grown in the shade of native trees. These traditional farms use no chemicals or pesticides and are certified organic.*

*The main harvest runs from May to September, peaking in June and July). The cherries are handpicked only when fully ripe, then fully washed either on the farms themselves or at the Buena Vista wet mill in Caranavi.*