

## Foxhole Coffee – Origins Peru

Peruvian coffee, a standout single-origin coffee, is cultivated in the country's diverse landscapes and rugged geography, primarily featuring Arabica varieties like Typica, Bourbon, and Caturra. Peru's coffee regions, such as Cajamarca, Amazonas, and the southern highlands of Cusco, are nestled along the eastern slopes of the Andes Mountains, with plantations typically at elevations between 1,200 and 2,000 meters (3,940 to 6,562 feet) above sea level. These high altitudes slow bean development, intensifying flavor complexity.

The **landscape** is a dramatic blend of towering Andean peaks, deep valleys, and lush, tropical forests. The Andes provide fertile, volcanic soils rich in organic matter, while the Amazon Basin's proximity adds humidity and rainfall (1,500–2,500 mm annually). Regions like Cajamarca benefit from misty microclimates and rocky terrain, while Cusco, near Machu Picchu, features steep slopes and dense jungle cover. The climate varies, with a rainy season (November to March) and a dry season (April to October), supporting coffee growth under shade trees like Inga and banana.

**Flavor** notes of Peruvian coffee are well-balanced and versatile, reflecting its high-altitude origins. Cajamarca beans often exhibit a creamy body with notes of milk chocolate, caramel, and a mild, nutty finish, like almond or pecan. Cusco's coffee leans brighter, with stone fruit flavors such as peach or apricot, paired with a floral hint, like jasmine, and a gentle citrus acidity, often reminiscent of orange. Amazonas offers a deeper profile, with cocoa, brown sugar, and a subtle herbal undertone, showcasing the region's humid, forested influence. Overall, Peruvian coffee is smooth, with moderate acidity and a clean finish.

**Elevation** is critical, with most Peruvian coffee classified as Strictly Hard Bean (SHB) when grown above 1,200 meters. Higher altitudes, like those in Cusco (up to 2,000 meters), produce beans with brighter acidity and more nuanced flavors, while mid-range elevations in Cajamarca (around 1,500 meters) yield a rounder, sweeter cup. The combination of volcanic soils, organic farming practices (Peru is a leading producer of organic coffee), and highland conditions ensures a consistent, high-quality bean.

In essence, Peruvian coffee mirrors its origins- a harmonious blend of Andean majesty, tropical lushness, and volcanic richness, delivering a cup as smooth and vibrant as the landscapes it grows in.

Discover Peru's Andean treasure- a smooth, creamy cup with milk chocolate, caramel, and a bright peach-kissed finish that sings on your palate.