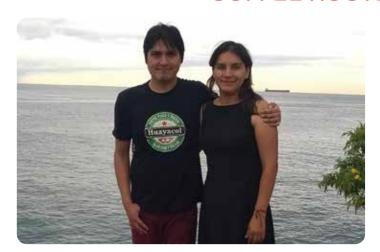


COFFEE ROOTED IN RESPECT





Peru Finca Tasta

Siblings Editha and Ivan are second generation coffee farmers. Finca Tasta is located in Peru's central forest. The farm was their late mother's, and the two have since taken over operations. In the last few years, they've refined their processing methods and expanded their operations and hope to become a beacon of specialty coffee and sustainability.

Edith and her brother Ivan are leading by example, focusing on sustainability and independence by diversifying crops beyond just coffee to include food for themselves and their workers. They harvest three varieties of plantains, yucca, beans, corn, tomatoes, pine trees, sugarcane, raspberries, blackberries, and pumpkins.

ROAST: Light BODY: Light ACIDITY: Bright The Cup/Flavors - Red Grape, Orange Marmalade, Black Tea

FARMIFARMER: Edith and Ivan Meza Sagarvinaga ELEVATION: 1450maga CULTIVARS: Catuai

PROCESS: Washed