GENERAL MERCHANTS

COFFEE & GOODS

SMALL Filter BATCH

SUPPLIES GM DIVISION

ROASTED IN BELFAST

LA PALTA

Peru

Notes

Chocolate truffle, date, vanilla

La Palta is a farm of approximately 2 hectares located in the town of Alto Pirias, district of Chirinos, province of San Ignacio, Cajamarca. The farm is located at an altitude of around 1800 metres above sea level, with a temperate climate, neither too cold nor too hot, favourable for coffee cultivation. Manuel Becerra Díaz began working with coffee approximately two years ago, developing his farm using traditional and artisanal methods. Production is based on the farm's own seeds, with varieties such as Caturra, Pache and Bourbon, as well as some young Geisha plants that are currently in the sprouting stage. The farm has plots with partial shade and other areas in full sun, allowing for differentiated crop development depending on the terrain.

Harvesting is done manually between May and August, collecting the coffee in baskets. The coffee is then pulped and fermented for 24 hours, using urea bags as fermentation containers. Cherry fermentation is not carried out.

Once fermentation is complete, the coffee is washed and transferred to the drying area, where a plastic-covered tent is used. Drying is carried out using traditional methods for approximately 10 to 12 days, taking care to prevent the beans from becoming re-moistened. The final moisture content is assessed in the traditional way, by pounding the beans.

Process	Variety	Brew Method
Natural	Caturra, pache, bourbon	Filter

Roasted in Belfast