



CULTIVAR

Cultivating potential together

Aladino & Familia

Technical facts

Country:	Peru
Department:	Cajamarca
Province:	Jaen
District:	Chontali
Community:	Chontali
Farm name:	Finca Aladino
Farm size:	8 hectares
Producers:	Aladino Delgado Perez, Rosa Burga Vasquez and Aladino Delgado Burga

Varieties:	Caturra, Bourbon and Tabi
Altitude farm:	1871-2100 meters above sea level
Main Harvest period:	Mid-July - Mid-October
Processing:	96 hours of fermentation: When the cherries were picked, they were floated in a water tank to separate the floaters and then maceration in the cherries without any water for 4 days. After that the coffee was depulped, washed and put to dry immediately.
Drying:	Dried in a solar dryer for 20-25 days

Story

Aladino and familia. The name of this micro lot could also be that of a fairytale, and the location of their farm is definitely magical. This beautiful place is called Chontalí. Right there, Aladino and his wife Rosa were born, raised and met. Aladino, 60, tells us that the cultivation of coffee in his family comes from his grandparents and that he himself has inherited it from his children.



Since he was a child, Aladino supported his father's coffee farm by picking coffee beans and it was when he married Rosa at the age of 19 that he began to cultivate on his own lands.

They started with 2 hectares of coffee in 1985, at that time Peru was experiencing a severe economic crisis that caused the price of coffee to drop a lot and supplies were very expensive. Fortunately, the economic situation improved over the years and with it, the price of coffee, which motivated them to continue growing more. Twenty years later, in 2005, Aladino and his wife were lucky enough to participate in a state project that accompanied them providing technical assistance and training for four years. Aladino remembers this fact with gratitude and appreciation, as he knows that much of the quality of the coffee that he obtains today is due to that experience.



Aladino sitting by his drying beds!

Aladino and Rosa had 5 children, 2 of them live in the city of Lima, far from the coffee farms of Chontalí, but 3 of them live in the same community, two of them are professionals and in addition to that, they have continued with the cultivation of coffee. This lot is special to us because it brings together the work and effort of some members of this nice family: Aladino & Rosa and one of their children, Aladino Urbano.



Rosa and her granddaughter feeding guinea pigs on their farm.