





# CULTIVAR

Cultivating potential together

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## Zuly & Alindor

### Technical facts

Country:	Peru
Department:	Cajamarca
Province:	Jaen
District:	Jaen
Community:	Palma
Farm name:	2 plots, one is called Palma (Pache) and the other Palmito (Yellow Caturra)
Farm size:	2 hectares
Producers:	Zuly Aideli Rivera Campos and her partner Alindor Campos Medin

Varieties:	Pache, Yellow Caturra
Altitude farm:	1800 meters above sea level
Main Harvest period:	Mid-July - Mid-October (with the peak in July/August)
Processing:	Selective harvesting, immediate de-pulping. Depending on the weather but an average of 12-20 hours of fermentation
Drying:	Dried in a solar dryer for 10-15 days

## Story

This beautiful micro lot is produced by Zuly and her husband Alindor. They have four children and together they run the family farm. The children, two girls and two boys, are all studying but the three oldest ones who are at high school and university help out on the farm whenever they can. When we visited the family, Zuly welcomed us happily. She is a very outgoing woman and loves to talk about her life on the farm and the vision she has for it. Some people aren't just in the business of specialty coffee for financial benefits. They are involved in specialty coffee because they believe in doing work with attention and dedication. Zuly and her husband may not have much means, but they produce quality coffee year after. For them it is a way of living their life, this is what they like to do.

Zuly has been focusing on coffee production for approximately twelve years now. You must know that the year 2013 and the years after were very challenging for many coffee producers as there raged a big outbreak of leaf rust<sup>1</sup> through Peru, and actually over the entire Latin American continent. Many coffee plants did not survive the fungus attacks and innumerable farmers had to replant entire parts of their farms. Many of Zuly's neighbours cut their 'traditional' varieties, with which they mean Caturra, Typica, and Bourbon and planted the leaf-rust resistant Catimor instead. Zuly and Alindor, however, decided to keep working with the varieties they always worked with and gave the plants extra attention and care. It worked, the leaf rust never came back as it did in 2013, and buyers that came to their farm offered higher prices to them because of the quality they could produce with their plants.

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<sup>1</sup> Read more about leaf rust: <https://perfectdailygrind.com/2019/04/how-to-monitor-for-prevent-coffee-leaf-rust/>  
<https://forestsnews.cifor.org/61800/how-a-coffee-rust-epidemic-escalated-in-chiapas-mexico?fnl=>



The farm, called Palmito, is at some distance from the town where the family lives. In the harvest time, they all stay at the small cabin at the farm and live and work from there. “Everyone has his or her own role, but the children particularly focus on loading the water in the tanks to wash the coffee and put the parchment to dry,” Zuly explains. Once the majority of the water is drained out of the parchment, the children help carrying the parchment beans to the town where they live. From there it is further dried. The family does not have a solar dryer structure yet, but they use black tents that they build up during the day to protect the beans from the heat of the sun, which can be very intense. But at the end of the afternoon they remove the sheets and give the parchment beans time to be drying in the milder afternoon sun. Zuly mentions that it is hard to keep the different harvests separated during drying. With all these small lots the management to oversee everything can be overwhelming.

On the plot of land where the Pache variety grows you will see relatively little shade. The plot with the Yellow Caturra is closer to the forest but also has relatively little shade. When we ask Zuly about this, she explains that this is how she purchased the land, without very few trees. There were some palm trees, and for that reason they called the farm la Palma (palm tree) and Palmito (palm heart).