



DRWakefield

EST. 1970

Peru

# LA OSA

La Osa is the feminine for bear representing the women producers of this lot





Peru

## LA OSA



<i>Exporter</i>	Cooperativa Agraria Frontera San Ignacio
<i>Location</i>	Cajamarca
<i>Altitude</i>	1400 - 1750 masl
<i>Varietals</i>	Typica, Caturra, Mundo Novo, Bourbon, Catimor, Imperial, Pache, Catuai
<i>Processes</i>	Washed, Honey, Natural, Anaerobic
<i>Harvest</i>	May - September
<i>Certifications</i>	Fairtrade, Organic

The El Oso Project was set up to help conserve forests near coffee-growing areas in the Santuario Nacional Tabaconas Namballe nature sanctuary in San Ignacio. The farms are located in the buffer zones of a protected natural area, and have seen spectacled bears, cock-of-the-rocks, jaguars, tapirs and peccaries within their boundaries. This means working with an organic methodology and certification is a strategic point because through these standards, a culture of protection of wildlife and species in danger of extension is encouraged and created.

The project has expanded since 2018, when we sold the first high scoring separation from the producers of Cooperativa Agraria Frontera San Ignacio (COOPAFSI), commonly called Frontera.

The second year saw the expansion into a female producer lot, La Osa, and the third year into a bigger lot with more contributing producers. This has further expanded to include the Tapir range to broaden channel funds to a government body that looks after protected natural areas in Peru called SERNANP (National Service of Protected Natural Areas).

The fund is spent on activities contributing to the conservation of natural areas, such as promoting sustainable agricultural production systems, training and workshops, and capacity building that guarantees food security for coffee producers. Native tree planting is conducted to expand the diversity of the ecosystem and forest species management alongside sustainable coffee cultivation is supported through technical workshops and ongoing support.



Contributing farm

## EL ROMERILLO



<i>Owner</i>	Rosmary Abad Campoverde
<i>Size</i>	2.5 Hectares
<i>Altitude</i>	1600 masl
<i>Varietals</i>	Caturra, Pache, Catimor and Mundo Novo
<i>Processes</i>	Washed
<i>Harvest</i>	May - September
<i>Certifications</i>	Fairtrade, Organic

Rosemary has been working on her farm situated on the steep mountainsides for ten years. It was inherited from her husband's parents, though she is not new to coffee as her own parents are also coffee farmers. She has been a member of Frontera since she started growing coffee.

Rosemary keeps her varietals separate and treats them individually. She ferments her Caturra for 24hr during processing yet her Catimor for 30-36hr as a way to get more sweetness in the cup. These small details she learned from Frontera and from her parents.

The cooperative play a role in helping her dispose of the dirty honey water. They both create alcohol from coffee to attract and trap coffee borers that is shared free with her as well as making an organic fertilizer to use in place of chemicals.

Rosemary's Mundo Novo before depulping





Contributing farm

## EL CEDRILLO



<i>Owner</i>	Paula Francisca Santos
<i>Size</i>	2.5 Hectares
<i>Altitude</i>	1600 masl
<i>Varietals</i>	Catuai, Bourbon and Catimor
<i>Processes</i>	Washed
<i>Harvest</i>	May - September
<i>Certifications</i>	Fairtrade, Organic

Paula has been a member of Frontera since 2015 but has owned her farm, a two-and-a-half-hectare plot, for 20 years. In 2022 a large renovation was due as a lot of her trees were 8 years old and in need of it. Stumping will help maintain or improve the quality of the cherries and can improve the yield, offsetting any on-off cycle in production years.

Soil health is good. Bananas and oranges are also grown on the farm, alongside the colourful erythrina trees, a member of the pea family which helps fix nitrogen in the soil. Their leaves compost quickly and together they help maintain overall farm health.

Whilst Paula has produced natural coffees in the past, she has not decided to continue down this route again.

Paula's solar dryer

