



# VI National Tournament Quality Cup Presidential Coffee 2020

## 1. Description

### Leonardina Farm – Juan Del Valle Micro lot

One morning around noon in 1969, Don Pascual Pacsi Lima, a peasant farmer and his small family made up with his wife Valentina García, young children named; Francisca, Leonarda, and Gregorio, all of them Quechua speakers, arrived in Juan Del Valle (territory that was colonized by the miners of the Juan Del Valle Cooperative in Uncia - Potosí). In addition to their trip their two dogs and a small pig came with them, they also brought all their belongings such as food, typical clothes, medicines, some work tools, and everything that was within their reach and be able to transport them from their native town in Potosí.

The family arrived at an unknown, strange junglelike place, silent at times, and some strange noises produced by wild animals of the place.

After a few days, after building their house, they began to cultivate some plants of the region, which would provide them food, such as corn, bananas, and some citrus fruits.

To generate economy Don Pascual decided to grow coffee a year from his arrival, he acquired Arabica coffee trees and transported all the plants on his back, walking on foot more than 15 km, from the town from Santa Fe, to the upper part of Juan Del Valle "C" Barrial, where today the "Leonardina" farm is located.

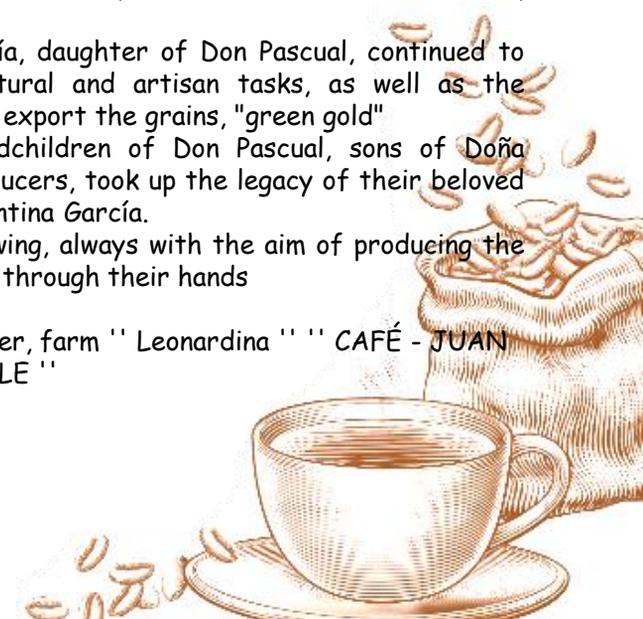
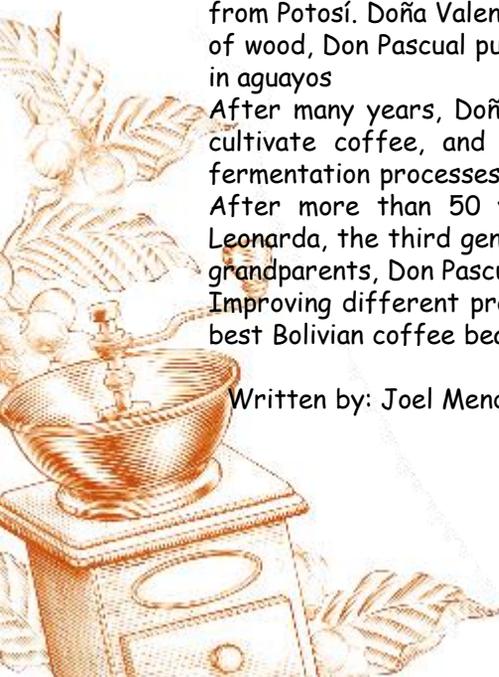
After 3 years of cultivation, happily they collected the first ripe cherries, in their aguayos (traditional textiles). and ponchos woven by themselves, which they brought from Potosí. Doña Valentina pulped the cherries by crushing them with a stone on a piece of wood, Don Pascual pulped by trampling with his boots, and then dried them in the sun, in aguayos

After many years, Doña Leonarda Pacsi García, daughter of Don Pascual, continued to cultivate coffee, and improving the agricultural and artisan tasks, as well as the fermentation processes, in order to be able to export the grains, "green gold"

After more than 50 years later, the grandchildren of Don Pascual, sons of Doña Leonarda, the third generation of coffee producers, took up the legacy of their beloved grandparents, Don Pascual Pacsi and Doña Valentina García.

Improving different processes of coffee growing, always with the aim of producing the best Bolivian coffee beans, which is processed through their hands

Written by: Joel Mendo Pacsi, coffee producer, farm "Leonardina" "CAFÉ - JUAN DEL VALLE"





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## 2. Photographs





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## 3. Details

<b>1. Producer date</b>	
Farmer (Representative)	Joel Mendo Pacsi
<b>2. Coffee information</b>	
Ranking	10
Quality Cup (Score)	87.00
Farm name	Leonardina
Micro-lot	Café Juan del Valle
Variety	Red Catuai - Catimor
Processing	Full washed
Auction lot size (lbs.)	308.45
Auction lot size (kg)	139.95
<b>3. Micro lot origin</b>	
Year	2020
Country	Bolivia
Department	La Paz
Province	Caranavi
Municipality	Caranavi
Canton	Caranavi
Community	Juan del Valle
<b>4. Technical information</b>	
Altitude	1610 msnm
Soil type	Clay loam
Production System	Traditional with regulated shade
Coffee growing area	2 ha
Farm size	15 ha
<b>5. Cup profile</b>	

Fragrance; floral, honeylike sweetness, chocolate, citric, taste like honey, bitter chocolate, licorice, blackberries, round body and creamy, chamomile and jazmin aftertaste, soft orange like citric acid

