



# VI National Tournament Quality Cup Presidential Coffee 2020

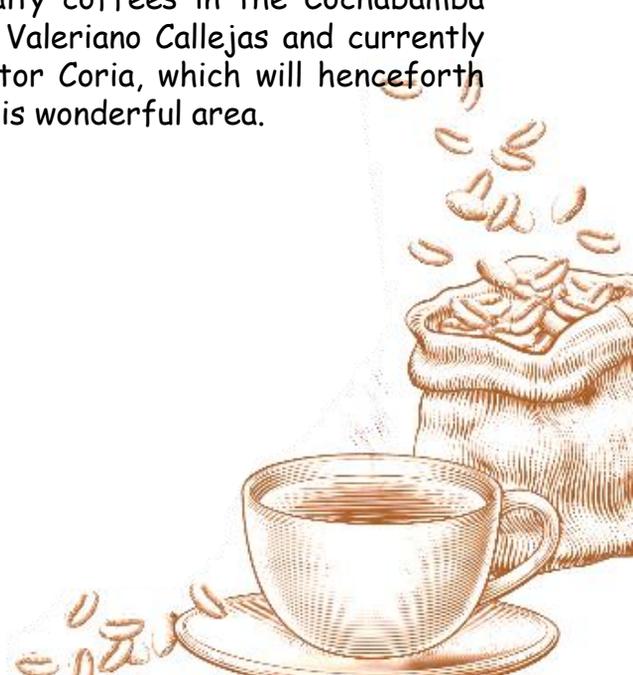
## 1. Description

### Villa Tunari Farm –Villa Tunari Micro lot

Villa Tunari, is a micro-lot of the San José community of the municipality of Villa Tunari at department of Cochabamba, which in synthesis has a coffee with floral and fruit profiles, in addition to high acidity. Eventually it comes from the highest farm in Villa Tunari by producing coffee, where it is possible to glimpse an incredible enchanting landscape.

Getting to the farm in the San José community is challenging, because once you have left the Cochabamba-Santa Cruz main road, you'll have to travel roads and rugged landscapes typical of coffee farm environments in the Yungas of Bolivia, although in Cochabamba, in these same lands a very encouraging future coffee grower can be foreseen, capable of competing with the best coffee beans in the world.

The Villa Tunari micro-lot is a harbinger of the awakening of the potential for the production of specialty coffees in the Cochabamba district in Bolivia, initially released by Valeriano Callejas and currently accompanied by producers such as Víctor Coria, which will henceforth mean consolidation and positioning of this wonderful area.





ESTADO PLURINACIONAL DE  
**BOLIVIA**

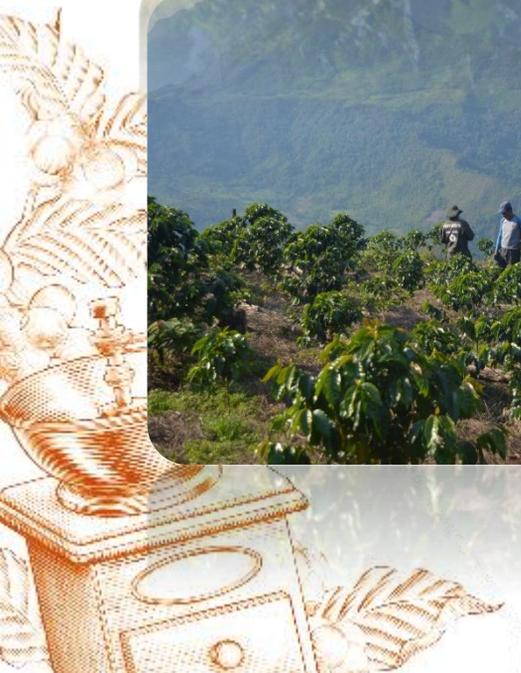
MINISTERIO DE  
RELACIONES EXTERIORES

MINISTERIO DE  
DESARROLLO RURAL Y TIERRAS



# VI Torneo Taza de Calidad Nacional Café Presidencial 2020

## 2. Photographs





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## 3. Details

<b>1. Producer date</b>	
Farm (Representative)	Victor Coria Calani
<b>2. Coffee information</b>	
Ranking	12
Quality cup (Score)	86.36
Farm name	Villa Tunari
Micro-lot	Villa Tunari
Variety	Red Catuai
Processing	Full washed
Auction lot size (lbs.)	226.01
Auction lot size (kg)	102.54
<b>3. Micro lot origin</b>	
Year	2020
Country	Bolivia
Department	Cochabamba
Province	Chapare
Municipality	Villa Tunari
Canton	Villa Tunari
Community	San José
<b>4. Technical information</b>	
Altitude	1950 msnm
Latitude	182977
Longitude	8124102
Soil type	Clay loam
Production System	Traditional
Coffee growing area	1 ha
Farm size	10 ha
<b>5. Cup profile</b>	

Fragrance and aroma: Vanilla, intense floral, peach. Dark chocolate like flavour, strawberries, peach, caramel sweetness, malic acid, oily body, exotic cup and consistent.

