



ESTADO PLURINACIONAL DE  
**BOLIVIA**

MINISTERIO DE  
DESARROLLO RURAL Y TIERRAS

MINISTERIO DE  
RELACIONES EXTERIORES



# **VII National Tournament Quality Cup Presidential Coffee 2021**

## **I. Description**

### **San Jose Farm – Alto San Jose Micro Lot**

Mrs. Estefania Parra, was born in Potosí, from where she migrated to the municipality of Villa Tunari, specifically to the San José community where the main activity is growing vegetables. This is where Mrs. Parra and her husband found in coffee another important source of income for their family and today they are committed to produce specialty coffees. With this challenge, they strive every day in the work of managing the coffee plantation in production and growth. The San José community presents a quite beautiful environment in landscape and altitude for agriculture, specially in the areas where Mrs. Parra produces. In coffee production, the pest such as the coffee borer, is not yet present, which makes the parchment beans they obtain to have a high performance as to Gold Green Coffee and their profile in the cup is very marked in flavor, reflecting a distinctiveness, but it is also an inaccessible and distant environment.





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Programa Nacional



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## 2. Photographs







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## 3. Details

1. Producer	
Farmer (Representative)	Estefania Parra de Callejas
2. Coffee Information	
Ranking	12
Quality Cup (Score)	86.65
Name the Farm	Alto San Jose
Micro-Lot	Alto San José
Variety	Catuai Rojo
Processing	Washed
Auction lot size (lbs.)	499.94
Auction lot size (kg)	226.83
3. Micro Lot Origin	
Year	2021
Country	Bolivia
State	Cochabamba
Province	Chapare
Municipality	Villa Tunari
Territory	Villa Tunari
Community	San José
4. Technical Information	
Altitude	1810 msnm
Latitude	184263 south
Longitude	8122173 west
Soil type	Clay loam
Production System	Traditional with regulated shadow
Coffee growing area	1,5 ha
Farm size	20 ha
5. Cup Profile	

**Fragrance and aroma:** chocolate and panela, | **Acidity:** citrus like bergamot,  
**Mouth feel:** Creamy | **Flavors:** mandarin, extraordinary and juicy

