



ESTADO PLURINACIONAL DE
BOLIVIA

MINISTERIO DE
DESARROLLO RURAL Y TIERRAS

MINISTERIO DE
RELACIONES EXTERIORES

Programa Nacional

Café



VII National Tournament Quality Cup Presidential Coffee 2021

I. Description

Manantial Farm – Manantial Micro Lot

Mr. Angel, his wife and their two children have been producing coffee for five years, cultivating the Castillo variety. In recent years, he found how the Geisha variety began to predominate in quality and price in the different competitions, which motivated him to cultivate the Geisha variety, achieving it's first fruits this year.

Mr. Angel, says that growing the Geisha variety in his community has a particularity, because it must ferment up to 28 hours to achieve a good wash, he considers that despite being at an altitude of 1350 meters above sea level, the environment has a cold climate.

He works in the coffee plantation with the hope of being able to give his family the comforts and above all, allow his children to study. He is very happy and pleasantly surprised to have managed to be among the best coffee producers in Bolivia.





ESTADO PLURINACIONAL DE
BOLIVIA

MINISTERIO DE
DESARROLLO RURAL Y TIERRAS

MINISTERIO DE
RELACIONES EXTERIORES

Programa Nacional

Café



VII National Tournament Quality Cup Presidential Coffee 2021

2. Photographs





ESTADO PLURINACIONAL DE
BOLIVIA

MINISTERIO DE
DESARROLLO RURAL Y TIERRAS | MINISTERIO DE
RELACIONES EXTERIORES



VII National Tournament Quality Cup Presidential Coffee 2021

3. Details

1. Producer	
Farmer (Representative)	Angel Mamani Chambi
2. Coffee Information	
Ranking	4
Quality Cup (Score)	89.00
Name of the Farm	Finca Manantial
Micro-Lot	Finca Manantial
Variety	Geisha
Processing	Lavado
Auction lot size (lbs.)	1113.87
Auction lot size (kg)	505.39
3. Micro Lot Origin	
Year	2021
Country	Bolivia
State	La Paz
Province	Caranavi
Municipality	Caranavi
Territory	Carrasco La Reserva
Community	Uchumachi
4. Technical Information	
Altitude	1305 msnm
Latitude	656805 South
Longitude	8266733 West
Soil type	Clay loam
Production System	Traditional
Coffee growing area	1,5 ha
Farm size	11 ha
5. Cup Profile	

Fragrance and aroma: floral to jasmine, rose, chamomile and tomato | **Mouth-feel:** creamy
Acidity: citrus to orange | **Flavors:** panela, mint, amaranth with honey, copoazu, peach, rose
 tea, balanced, juicy, very sweet, floral, tropical and elegant.

