

# NIA



# ARMO

**DATA  
SHEET**  
2023/24

*Dido*





# ABOUT THE FARM LA CHACRA D DAGO

**L**a Chacra D'ago is an independent coffee farm located in the Junín region, is the only one in Peru to have received Demeter certification, the strictest standard for biodynamic production. The founders of La Chacra D'ago made a conscious decision not to join a cooperative as most Peruvian farmers do, which makes their business more flexible and free.

La Chacra D'ago was founded in 2006 when Dagoberto Marin, a second generation farmer, decided to embark on a very ambitious project to convert the 36 organic hectares into biodynamic production, this transition involves a great risk and a drastic change not only in farming techniques, but also in the farmer's personal habits.

At the beginning, the farm can lose up to 30% of its production because conventional fertilizers are no longer available. It takes up to 4 years to recover normal production after switching to biodynamic production, so many growers do not want to take the risk. But don dagoberto found in the biodynamic approach a reflection of his core personal ideals and decided to try his luck.

### CERTIFICATIONS





Our history in the world of coffee begins from our grandfather to today, with us (La Chacra D'dago): the entire "Marin Arce" family with Dagoberto Marin as its heart.

## ABOUT OUR FOUNDER

Dagoberto Marin is a trailblazer in Peru for the way he has grown coffee over the last 20 years. Following in the footsteps of his father growing coffee, he decided to divert from the conventional approach to growing coffee (heavy use of fertilizer, monocrop farm) to a biodynamic approach (purely fertilizer from the farm and a diverse range of crops). The Marin family have around 50 hectares with different plots growing different coffee.

In Peru, La Chacra means a small plantation, it can be coffee or other crops, however, La Chacra has another meaning that is oriented to the energy fields spoken of and known more in Eastern cultures.

La Chacra D Dago is a 3rd generation company in coffee production, however there are also 3 generations with 3 different farming methods which help explain the development into biodynamic farming.



1st generation in 1950s used conventional agriculture where more focus was on production than quality, with chemical methods.

2nd. generation in 1990s went with organic agriculture, using 100% organic methods, caring for the flora and fauna of the forest and coffee crops.

3rd generation started in 2005 with biodynamic agriculture using the practices of Dr. Rudolf Steiner. Going further than organic practices, now they use the astronomical calendar for fertilization and compost. facericon



"Biodynamic practices such as the cultivation of diverse tree species, animal handling and beekeeping help us understand that everything is connected. Biodynamic goes far beyond organic. Our vision is to be at the forefront of specialty coffees. Coffees seeking to improve sustainability from the source."

# MEET ARMONIA

*Inspired by the history of Don Dagoberto Marin called this lot "ARMONIA" which name represent the Family Harmony in the company.*

*Located in the village of El Palomar, just 30 minutes from of Villa Rica, at an altitude of 1,700 m above sea level there is an extension of 5 hectares of coffee plantation.*

*Since 2020 the plot has been managed by Don Dago in an regenerative agriculture way, Organic & Biodynamic practices, so that within the farm the native shade varieties of the broadleaf forest are preserved, combined with fruit trees that serve as a refuge for many species of wildlife that inhabit*

*the area. the region, as well as migratory birds.*

*There are different varieties on the Plot but The Tupi & Catigua are the best adapted to this region and presents the best quality both varieties is treated with Biol (Organic Fertilizers) and Compost and the beans are picked selectively.*



**OUR SINGLE  
ORIGIN LOT  
FROM CHACRA  
D' DAGO**





# COFFEE PROCESSING

## • QUALITY CONTROL AND • COFFEE PROCESSING

• *It's not easy to get great organic coffees, but this Fully Washed Organic Blend – Lot Armonia is an exception to the rule – Cesar Marin*

First the harvest is all selective and done by hand with no machinery used at all. This helps to screen the quality once it gets to the beneficio (processing plant) which has many steps to screen the cherries to make sure only the ripest, clean, free of defect cherries make it through to the drying process.

At the top of their beneficio we have a "Coffee reception area" where they check by eye what cherries are ripe and red. All of those that don't qualify this manual eye test are taken out and placed in an area for seconds.

After this step, the best coffee cherries are ready for pulping and then will be placed in our Fermentation Tanks during 72 hours, finally the coffee will be dried until the humidity drops until 11- 12.50%

The drying process will take about 15 – 25 days. Next the dried coffee is rubbed with our machine to remove the outer shell husk and sorted to get the final coffee (Green Coffee)

Coffee Processing	
Lot	Armonia
Farm Size	5 Hectares
Crop 23/24	June – July 2023
Altitude	1650 – 1750 m.a.s.l
Agriculture Method	Organic & Biodynamic Practices
Varietal	50 % Red Obata 30% Catigua 20% Tupi
Fermentation Process	Washed Process 72 Hours
Process Date Start	05.08.23
End of the Process	08.08.23
Start of Drying period	10.08.23
End of Drying period	15.08.23
Score	84.25 SCA
Aroma/Flavor	Citrus and chocolate, medium smooth body and brilliant acidity.

