

# GRISELDA NIMIA



**Cup Profile:**  
Dark sugar, butterscotch, tangy like mandarin,  
moist mango, sweet nectar, and lulo

**Altitude:**  
1850-1980 masl

**Process:**  
Washed

**Location:**  
Perlamayo, Huabal - Cajamarca

**Varietal:**  
Caturra

[HTTPS://WWW.FALCONCOFFEES.COM/](https://www.falconcoffees.com/)

Griselda Nimia Rioja Tarrillo is a producer who lives in the hamlet of Perlamayo, Huabal District, Jaén Province, Cajamarca Region.

She has 2 farms:

- One is called EL BAREJON, it is located in Perlamayo, at an altitude of 1978 meters above sea level, this plot has 2.00 hectares of coffee in production, the varieties it has are Caturra and Costa Rica.
- The second plot is called LA PIEDRA, it is located in Perlamayo, at an altitude of 1850 meters above sea level, this plot has 2.00 hectares, of coffee in production, the varieties planted have Bourbon and Caturra

In addition, it has about 3.00 hectares, for planting coffee in a new area.

Griselda lets the cherries rest 24 to 40 hours after harvesting them, then pulps them and let the beans ferment for approximately 24 hours in bags, washing them twice after the fermentation stops. The coffee is then put on beds and tarpaulins to dry for approximately 30 days.

Griselda and her family (also coffee producers) have been working with Falcon since 2019