Title of the Story: Sandia, land of the Best Coffee in the World


Country: PERU

Submitter name: BRISEIDA DAYS PAURO PINO
Email address: briseidapauro@gmail.com
Position: COORDINATOR OF THE DESTINATION
Nomination Category: (Please check the boxes that indicate the focus of your story)

- Localizing the destination supply chain
- Decarbonizing the destination supply chain
- Culture & Communities
- Environment & Climate
- Nature & Ecotourism
- Tourism Reset & Recovery

Find detailed instructions for submitting good practices in the Top 100 training module “Good Practice Story”.

Should you have any questions on your submission please refer to our FAQ page or contact top100@greendestinations.org
DESCRIBE YOUR GOOD PRACTICE STORY

Address each aspect of your good practice story in the different sections being specific including relevant quantitative and qualitative information.

Issues faced

What was the problem/issue solved with the good practice? What was the problem/issue solved with the good practice?

Sandía is a Province located in the South Andean - Ceja de Selva, it has characteristics of high Andean and Amazonian zones. The millenary terraces of Cuyo Cuyo are recognized as the first agrobiodiversity zone of Peru and the Babuaja Sonene National Park protects an extensive area of forest and Amazonian biodiversity. In the 1950s, the social situation in the Sandía Provincial Municipality was very different, with low income per inhabitant and high migration to Puno, Arequipa, Cuzco, Madre de Dios, and Lima due to the lack of job opportunities. Educational levels were very low, there was no education in relation to technology. For the same reason, the population was dedicated to the cultivation of coca leaves which brought more social and security problems. They grew tropical products and fruits such as oranges, mandarins, passion fruit, and Andean papayita, which gave them very low levels of income. The cultivation areas were disconnected, accessibility was poor and the producers did not know about sustainable cultivation techniques, using fertilizers and insecticides, thus affecting the soil. They also did not have access to the internet or other technologies. Communication routes were deficient, there were only unmarked roads, to reach this prodigious land it took 8 hours from Puno to the capital of the province, Sandía.

With the improvement of the main access roads, economic activities were developed, which was sustainable over time, the destination products such as coffee, cocoa, Andean papaya, passion fruit, tangerines, oranges and others began to be known and traded in the markets of the region of Puno and southern Peru.

In 1960, coffee growers' cooperatives began on their own initiative, the oldest being the San Juan del Oro Cooperative, founded in the early 1960s, followed by the Charuyu, San Ignacio and other cooperatives. In 1970 these cooperatives joined together and formed the Central de Cooperatives of coffee of Sandía’s Valley CECOVASA, with the purpose of exporting coffee beans and having a higher profitability of the product and therefore generate more income for coffee growers, improve their agricultural opportunities and improve their social and economic conditions through the introduction of coffee cultivation. DEVIDA, a dependency of the Ministry of Agriculture, and the Regional Government of Puno, through CITES, progressively supported the transfer of technology for the cultivation, drying, roasting, pulping, and storage of coffee. Multisectoral projects were implemented to ensure the development of a sustainable economy, generating income for local families and improving their opportunities and living conditions.

The Cooperatives and the Producers began to be more competitive with the Coffee product that had a better price in the national market; they organized themselves and began to export to the international market. For the same reason, there was a positive economic impact, many families improved their economic and educational conditions, since they had access to technological education, they stopped growing coca leaves, which reduced social and security problems. For the same reason, the population reduced the level of migration, being today a province recognized for having the best coffee in the world.
How was the good practice In the early 1950s the Alto Inambari-Sandia Valley developed the "Zoning of production units (garden houses) and organic coffee quality"; with the objective of zoning the organic coffee production units and determining the quality of coffee in the low, medium and high altitudinal levels. CECOVASA, the second most important organization of coffee producers in Peru, was founded in 1970 by 5 cooperatives that decided to unite to export coffee directly and obtain better prices. Thus, the Central de Cooperatives Agrarios of Coffee of Sandia’s valley was born. In 1993 CECOVASA joined Fair Trade with the sale of Twin Trading and began to improve the sale of coffee. In 1997 CECOVASA took advantage of its topography and proximity to the Bahuaja Sonene National Park to produce organic coffee prioritizing quality and not volume, thus obtaining a better price in the market, and in 2000, the first sale was made in the third year after complying with organic production standards. CECOVASA offers its member cooperatives technical, social, and environmental training for organic coffee production.

In 2004, the districts of San Pedro de Putina Punco - San Juan del Oro and Yanahuaya, carried out a comparative determination of coffee cup profiles in three altitudinal zones in the Tambopata-Sandia River basin, with the objective of determining the quality of cup profiles of coffees cultivated with organic and Fair-Trade certifications, called specialty coffees, of the mixture of Caturra and Typica varieties, marketed by existing organizations. In the comparative determination of profiles of the three floors, it presented the best flavor at 1500-1800 m.a.s.l. with a total score of 83.8 on the qualification scale according to the SCAA format, this is due to appropriate climatic conditions that promote the formation of the grain, but in aroma, acidity and body do not present significant differences.

In the year 2005 CECOVASA launches 8 brands of coffee highlighting its quality and type, according to the agroecological floor where it is produced. CECOVASA obtains the first place for quality coffee at the national level. The women’s development committee CODEMU is created. In 2009 CECOVASA begins to sell specialty and gourmet coffees for export, and by 2010, Tunki coffee was recognized as the coffee of the year during the International Fair of the Quality Coffee Association of America - SCAA. CECOVASA won first place in the Rainforest Alliance Quality Coffee Contest, obtaining the same award the following year. CECOVASA has been working in the area of technical assistance and coffee production projects. In 2012, a threat of yellow rust was introduced, which increased illicit crops. In 2013 CECOVASA obtained the Small Producers Symbol (SPP) that distinguishes small producers of fair trade in the local and global market, by 2015 CECOVASA has been 7 times national champion of quality coffees. It has been promoting the sale of roasted ground coffee at the national level, with the Tunki brand.

Coffee is the species of greatest economic importance, it is the best known and most widely distributed in the subtropical and tropical areas of the province of Sandia; it represents a development opportunity for the population living in the border areas, mainly because of the quality production: suitable conditions of climate, altitude, and geographical location. Therefore, this product is highly valued in the international market, mainly in the economies of emerging countries with new millionaires such as China, Arab Emirates, Europe, United States, and others. The harvesting method to be used depends largely on the type of harvest and the terrain. Selective harvesting is carried out when the coffee cherries are at various stages of maturity on the same tree, the method used is called selective harvesting, which requires the pickers to walk among the trees with baskets or bags secured to their waists and with both hands free they harvest only the ripe cherries from each tree (red or yellow color). This process is very labor intensive as care must be taken not to harvest the green cherries. During the harvest season this can be done every 8 to 15 days. It is important to know that to obtain a coffee of excellent quality we must carry out this stage effectively, or carry out a classification prior to pulping, in such a way that only perfectly
Ripe cherries are processed. Pickers must be skilled in identifying and selecting perfectly ripe cherries. Defective cherries can spoil the rest of the crop. Harvesting begins when the plantation is 3 to 4 years old. Only ripe fruit should be cut, because they have better quality produce. Unripe or overripe fruits should not be harvested, nor should they be mixed with the ripe harvested ones, because then the coffee produced will be of poor quality. The harvest is carried out from the end of August to March, according to the altitude of the place where the plantation is located. Coffee produced in low or warm lands ripens earlier than in high altitudes.

The coffee varieties existing in the Sandia and Inambari valleys are classified according to their origin, genetic conditions and the external characteristics that are considered, which have given rise to controversy among scholars of coffee tree systematics. Typica is a variety of coffee that has a cone-shaped silhouette. It is a “tall bearing” shrub, measuring 3.5 to 4 meters in height, with a single vertical trunk in most cases, with secondary vertical branches that arise from the nodes. The lateral branches are abundant, forming an angle between 50 and 70 degrees with the central vertical axis; this opening gives them a slightly inclined shape. The leaves are oblong, elliptical with acute base and apex, of fine smooth texture; the terminal buds or new leaves are tan in color. Bourbon is a variety of coffee whose silhouette is slightly conical in shape, less accentuated than Typica, it is a tall bush with more abundant secondary branches than Typica; the lateral branches have a tighter angle with shorter internodes. The shoots are green, the leaf is wider than that of Typica and its edges are wavier, the fruit is smaller and a little shorter. It adapts to regions with altitudinal ranges up to 1,676.4 meters above sea level. The Caturra coffee variety is a mutation of Bourbon, inserted in the valleys of Inambari, is of high production and good quality, requires good cultural management and adequate fertilization, and adapts well to the different regional conditions of the country. It is characterized by its short internodes, from which derives the low stature of the plant, its thick trunk, its abundant lateral branches with numerous secondary ramifications that give the plant a vigorous and leafy appearance. The new leaves are light green in color and when mature, deep green, a little wider and proportionally longer than those of Bourbon. The root system of the Caturra variety is highly developed in extension and density. It is earlier and has a higher production per area than the common Typica and Bourbon lines. In the red mutant of Caturra, the fruits acquire a wine-red color at maturity, while in the yellow mutant, a yellow color. The yellow mutant has shown slightly higher productivity, but lower retention of ripe fruits than the red Caturra. The Catimór coffee variety, originated from the crossing of the red Caturra variety and the Timor hybrid, is of small size with tan shoots and short bandolas, large fruit and beans; new leaves of brown or bronze color; it also has very good bean characteristics and a good response to pruning.

The quality in coffee refers to the intrinsic qualities or characteristics of the coffee bean and its infusion; in the end the quality is defined by whether or not the beverage will be pleasant to the consumer. Studies on the flavor of coffee have received great attention, in comparison with any other food material; the perception of flavor in coffee is a complex phenomenon that involves olfactory, gustatory, and tactile sensations. It also depends on the botanical species, the goodness of nature (soil, climate, altitude, etc.), the methods of cultivation, the methods of cultivation, and the characteristics of the coffee.

To classify a coffee, it is of utmost importance to know its physical and organoleptic characteristics. The quality of coffee characterizes the degree of excellence, that which satisfies consumers and is free of defects, the size of the bean should be more homogeneous, the drying should be even, and the storage conditions should not alter the original flavor of the beverage. The quality of coffee depends on numerous factors such as the species, the variety, the edaphoclimatic conditions and the agronomic management conditions; however, the quality of coffee is the result of many processes and operations carried out by all the people in the coffee chain that carry out the production, harvesting and post-harvesting tasks.
The recognition of the millenary terraces of Cuyocuyo as the first agrobiodiversity zone of Peru by the Ministry of Agriculture of Peru, where the most extensive complex of terraces in the southeastern highlands of Peru, are 6,554 hectares of terraces, which represent 5 kilometers of perfectly preserved terrace systems where an important genetic diversity is cultivated, especially Andean tubers, which constitute an important food reserve and cultural diversity in force, as well as ancestral practices and knowledge related to the conservation of agrobiodiversity. They are located in the district of the same name between 2,764 and 4,466 m.a.s.l. in six rural communities such as: Ura Ayllu, Puna Ayllu, Punalalaqueque, Cojene-Rotojoni, Naco reque Grande, Naco reque Chico, Ura Ayllu anexo Aripo and Huancasayani, and are the living record of an ancestral andenería still used by Quechua farming communities that cultivate a great diversity of Andean tubers; 7 of the 8 species of domesticated potato in the world are grown here contributing to food security in the area. The imposing system of terraces, the techniques of use and the variety and rotation of crops to maintain soil fertility are evidence of how the farmers of Cuyocuyo still maintain their cultural practices and customs, inherited from hundreds of years ago.

The occupation since ancestral times and the evolution of productive and social practices have allowed the development of a wealth of knowledge for the establishment of productive cycles, as well as religious and astronomical social perceptions that are references for the development of activities in the communities.

Cultural diversity, represented by its native peoples, which ensure the participation of the communities through a process of intercultural communication to guarantee an adequate process for the recognition and conservation of the cultural landscape, as well as the protection of the collective rights of the peoples. Their spirit of cultural communion is manifested in the arts of weaving, music and dance, as well as the use of exotic herbal medicine from both zones in the practice of traditional medicine.

The biological diversity of the province of Sandia is unique in southern Peru, has a conservation mechanism, complementary to the National System of Natural Protected Areas, which allows the conservation of Andean ecosystems and livelihoods of rural communities, which benefit from training and promotion activities to sustainably manage their territory, key conditions to mitigate the global effects of climate change and biodiversity loss.

Achieving an exportable, organic product with quality standards and its positioning at the international level with many EXPO Seattle 2017 SCA awards in the United States, winning among coffees from different countries as the Best Coffee in the World™. The coffee is harvested at a special altitude, without any type of fertilizer or additives, which gives it that purely organic quality.

Coffee cupping is the internationally accepted organOLEptic or sensory test for the commercialization of coffee, carried out by a cupper who has opted for the Q-grade. This professional possesses ample knowledge, experience and natural abilities to be able to perceive each one of the attributes and defects that the coffee may have. The presence and seriousness of the physical and cup defects give the global concept of quality. In coffee cupping, the intensity and quality of the attributes that make up the beverage are evaluated; mainly the components of aroma, taste, flavor and texture; related to the altitude, climatic factors, management of the coffee plantation, species and botanical variety, type of soil and type of process. These attributes are qualified in numerical scales and at the same time described through adjectives that illustrate their qualities or deficiencies, thus obtaining the cup profile. Sensory analysis is considered a scientific discipline that has the usefulness of making known the acceptance or rejection of the product, in order to adapt to the tastes of the consumer; the sensory evaluation of coffee has the objective of identifying and defining the intrinsic characteristics given by the origin: species and variety, geographic location, climate and soil.

The objectives of the creation of Bahuaja Sonene National Park are to conserve areas of high biological diversity, extraordinary scenic beauty of the southern jungle, the protection of endemic species for Peru, such as the marsh deer (Blastocerus dichotomus) and the maned wolf (Chrysocyon brachyurus), and to protect representative ecosystems such as the tropical humid savannah and Bolivian yungas, considering them unique ecosystems in the national territory.

It is one of the last forests in the world with great biological diversity. plant species, such as the shihuahuaco (Dipteryx micrantha) and pona (Socratea exorrhiza), almost 1,000 species of birds, such as the thousand bird species, such as the green macaw (Ara militaries) and hundreds of mammals, reptiles and fish. The Távara Basin has transitional forests between the Amazonian plains and the Bolivian yungas, dominated by the Bolivian yungas, dominated by trees of the Bignoniaceae family.
Lessons learned

While implementing the Good Practice, what challenges were faced, and how were they overcome? CECOVASA - Central de Cooperativas Cafetaleras del Valle de Sandia, uses the associative system as a strategy to reach the international market. Teamwork and constant improvement in each stage of the production process of the best coffee in the world have led Sandia to be recognized at an international level. Its consecutiveness in obtaining the first places, competing in different international contests, has positioned coffee from the Inambari and Tambopata valleys of the province of Sandia as the best coffee in the world.

When you have sustainability in the productive factor of organic coffee you have the opportunity to participate in Fair Trade, which allows access to international buyers that are looking for the best coffees at good prices, generating greater economic income for the families of coffee growers.

To associate Sandia’s coffee, which is the flagship product of the Province with everything that represents us, with tropical fruits such as oranges, tangerines, passion fruit, cocoa, and others. To associate coffee to the tourist resources of the province of Sandia, to develop the route of the best coffee in the world that involves Huancasayani, Hatun Puthina, the millenary terraces of Cuyocuyo, the waterfalls of Wayrapauchinta, the archaeological center of Maualalaka, the coffee farms of the international champions and coffee producers, to develop the festivals of the best coffee in the world up to the Bahuaja Sonene National Park. Through this dynamic develop tourism as a source of economic development and employment generation for the Sandinistas, which also allows the diversification of tourism in the region of Puno, allowing to increase the Gross Domestic Product, foreign exchange, and the level of traditional permanence of tourists visiting the region of Puno.

Strategically promote the development of sustainable tourism in the Bahuaja Sonene National Park hand in hand with coffee, this Natural Protected Area is recognized with Hierarchy 3 in the Inventory of tourist resources of Peru, its presence seeks to conserve a mosaic of habitats that houses a great diversity of flora and fauna, represented by elements of both the southern and northern Amazon. The PNBS protects unique elements in Peru, such as the tropical humid savannah (Pampas del Heath), habitat of species such as the marsh deer and the maned wolf, and the formations of the Candamo valley. It also protects the cultural processes of the Ese’eja culture, an ethnic group originally and ancestrally linked to these territories. Likewise, its establishment contributes to the sustainable development of the Madre de Dios and Puno regions. The PNBS is in the ecoregion of the southwestern Amazon rainforest and has habitats typical of this forest and the premontane tropical rainforest. The area has lakes or oxbow lakes, palm swamps and seasonally flooded areas. Among the most important habitats are the Pampas del Heath, which led to the creation of a sanctuary in 1983 for their conservation.

Being constant and working as a team for a common goal is what has led Sandians to position themselves at an international level and to be recognized by offering the full range of resources that the province of Sandia has, encouraging coffee drinkers to want to know Sandia, the route of the best coffee in the world.

Results, achievements and recognitions

What were the qualitative and quantitative results of the good practice?

Today Sandia is known for having one of the best coffees in the world. This recognition is the result of the union of 8 grassroots cooperatives, all of them inhabitants of the province of Sandia settled in 4 districts such as San Pedro de Putina Punco, San Juan del Oro, Yanahuaya and Alto Inambari. CECOVASA is made up of approximately 5,000 Aymara and Quechua families who face the challenges posed by the market. Today they sell a product that is responsible with the soil, the plants, the forests, and the quality of life of the workers. Thus, in 2010, Tunki coffee was recognized as the coffee of the year during the International Fair of the Quality Coffee Association of America - SCAA. In addition, CECOVASA has been national champion 7 times in quality coffee competitions.

In 2020, coffee production in the Puno jungle doubled, allowing farmers to improve their income, despite the difficulties generated by the coronavirus pandemic. The organic coffee produced in the Tambopata and Inambari valleys of the province of Sandia, in the Puno region, has been awarded in three international competitions for its special aroma, acidity and body in the cup. According to information from Cecovasa, the organization that collects coffee beans from the Amazon region of Puno, the first 2,000 quintals have already been shipped and by the end of the year it is estimated to reach 16,000 quintals, equivalent to some US$ 8 million. Coffee production has improved this season; it is a sustainable product and (generates) decent work for farmers in the Puno jungle.
Europe is the main destination for Puno coffee, with 40% of production going to Europe, followed by the United States (30% of production), while the rest is sent to Asian countries.

Coffee cultivation represents an estimated production of 80,5977 qq/year, generating an estimated income of 28.2 million soles for farmers in the four coffee-growing districts. Citrus production is estimated at 21.6 thousand tons, representing income of 6.7 million soles; banana production is estimated at 3.9 thousand tons, representing income of 0.7 million soles. Likewise, the estimated production of corn is 822 tons, representing income of 3.9 million soles. The average price for fairtrade organic coffee is S/ 341.00 and for non-certified coffee S/ 300, with a differential of S/ 41, without considering sales to the gourmet market, which would make an average of S/ 350.

According to the project design document, the coffee market forecasts for the coming years are very encouraging due to the opening of 720 stores in the world by Dunkin' Donuts and 1,300 stores by Starbucks, mostly in Asia. On the other hand, Green Mountain Coffee signed an agreement with the Costco chain to launch Kirkland Signature in K-cup, a 100% Arabica blend.

People have a better standard of living, better access to arable land and coffee infrastructure. There is a better political structure and governance that has made it possible for the economy to be dynamic and developing into a sustainable community.

The community has grown and now there is a population with quality of life, and tourism is increasing, arriving for commercial and work reasons, returning with their families to enjoy the natural high Andean and Amazonian ecosystems.

The construction of a double access road to the province of Sandia has been prioritized as Peru’s Bicentennial Project, which will further develop its economy and boost tourism. World Award for Best Quality Coffee at the International Fair of Global Specialty Coffee EXPO Seattle 2017 SCA. The coffee farmer Raul Mamani from the Bajo Tunquimayo sector of the District of Putina Punco - Sandia, Puno, won the World Award for Best Quality Coffee at the International Fair of Global Specialty Coffee EXPO Seattle 2017 SCA.

Through Ministerial Resolution 342-2019-MINAGRI, the Ministry of Agriculture and Irrigation (MINAGRI) declared the terraces of the Punco district of Cuyocuyo, province of Sandia, in Puno, as the First Agrobiodiversity Zone of the country, for its important contribution as a food reserve and cultural diversity. The recognition of the "Andenes de Cuyocuyo" agrobiodiversity zone was achieved thanks to the joint work of the farming communities, the municipality of Cuyocuyo, the Regional Government of Puno, the National Institute of Agrarian Research (INIA) - MINAGRI, the Ministry of the Environment and the Wildlife Conservation Society (WCS).

With Vice Ministerial Resolution N° 002-2017 - VMPCIC-MC, the Ayarachi de Cuyocuyo of the Province of Sandia was declared Cultural Heritage of the Nation, for “being one of the oldest cultural expressions, where its music, dance, instruments and handcrafted creation of its clothing converge in a complex organization, with an original visual aesthetic, which has been recovered from oblivion by the own action of its inhabitants aware of its importance for the cultural identity of the department of Puno and the whole country".

Café Sandino has won the following prizes and awards: CECOVASA has been 7 times national champion of quality coffee, first place in the Concurso Nacional Cafés de Calidad in the years 2005, 2007, 2009, 2011, 2011, 2012, 2013 and 2015. In 2010, Wilson Sucaticona’s Tunki coffee was recognized with the “People’s choice award” as the best specialty coffee during the XXII International Fair of the Quality Coffee Association of America (SCAA). 2011 won first place in the category of coffee in cup (Coffee Cupping for Quality) awarded by Rainforest Alliance. 2017 first place in coffee quality at the Specialty Coffee Expo’s (SCA) small grower symbol competition with the Coffee Expo (SCA) with Raúl Mamani’s Tunky coffee. In 2018 the same award with Vicentina Phocco’s Quechua coffee. In 2019, 11 international awards of which 2 were gold medals, at the V Festival of Roasted Coffees of Origin AVPA Paris, France. Coffee is prioritized as a productive value chain of the Puno region in the Regional Strategic Export Plan 2025.

Las Chullpas de Huancasayani has been declared a National Cultural Heritage Site, recognized by National Directorial Resolution No. 296/INC on May 16, 2003. The Chullpas de Chullo, has been declared as National Cultural Heritage, recognized by National Directorial Resolution R.D. N°296/INC of May 16, 2003.
The Provincial Municipality of Sandia implements actions to ensure the sustainability of the destination through works and projects such as improving access roads to tourist resources, promoting recycling and the sustainable use of resources, municipal management tools to promote tourism, the Sandia Province Conceived Development Plan and the Local Tourism Development Plan, as well as an inventory of tourist resources, which prioritizes these works. In terms of biosafety, the municipality has a biosafety committee to ensure compliance with biosafety protocols. They encourage tourism culture, respect for the Pachamama and our millenary culture. A month ago, the present municipal administration received the NATIONAL PRIZE MUNICIPAL SEAL “LOCAL MANAGEMENT FOR PEOPLE”, which accredits the work and effort of its mayor and team.

Additional references

Provide links to further information. Pictures and videos should be available for download either from Youtube, Vimeo or other Cloud-based (Google/ One Drive) download URL.

file:///C:/Users/Admin/Downloads/Libro%20cafe_PNUD_PE.pdf
https://www.revistaforumcafe.com/vicentina-phocco
https://www.devida.gob.pe/-vicentina-phocco-una-madre-cafetalera-que-no-para-de-sonar-perfil
https://es-la.facebook.com/pages/category/Product-Service/Caf%C3%A9-Tunkimayo-de-Wilson-Sucaticona-499599236718918/
http://www.punomagico.com/personaje%20varios%20wilson%20sucaticona.html
https://www.youtube.com/watch?v=yCm7u81wYL4
https://larepublica.pe/la-contra/2020/12/05/campeones-mundiales-del-mejor-aroma-lrds/
https://peru.wcs.org/es-es/WCS-Peru/Noticias/articleType/ArticleView/articled/13202/Andenes-de-CuyocuyoPrimera-zona-de-Agrobiodiversidad-del-Peru.aspx
https://web.facebook.com/distribucuyocuyo/?_rdr=1&_rdr
https://drive.google.com/drive/folders/1pB5jSVWQjS_Mub3_mD3e2rGdK8HmM-j-INVENTARIO-DE-RECURSOS-TURISTICOS-DE-SANDIA
https://drive.google.com/drive/folders/1pbSj5VWQGJ5_Mub3_nsboWGiCWEyHiM-j EXPO CAFE SANDIA
https://m.facebook.com/story.php?story_fbid=526398911777231&id=100032213802254 EXPO CAFE
https://m.facebook.com/story.php?story_fbid=362923681871050&id=100032213802254 EXPO CAFE
https://m.facebook.com/story.php?story_fbid=528112314939224&id=100032213802254 EXPO CAFE
https://www.facebook.com/muni.sandia.96/videos/494834464939738/ SHOW LATE CAFE SANDIA
https://www.munisandia.gob.pe/turismo/
https://www.youtube.com/watch?v=UXheoAcAAAU VIDEO PROMOCIONAL 2021 SANDIA
https://www.youtube.com/watch?v=jbjxhC_hPlo TUNKI EL MEJOR CAFÉ DEL MUNDO
https://www.youtube.com/watch?v=EFSnkAM0WZk QUIACA AYLLU DOCUMENTAL
https://www.youtube.com/watch?v=5i7SN-K6jQ PARQUE NACIONAL BAHUAJA SONENE
https://www.youtube.com/watch?v=nQsuqfsmM2w PARQUE NACIONAL BAHUAJA SONENE
https://www.youtube.com/watch?v=j/vw0SU7QME WAYRAPHAUCHINTA
https://www.youtube.com/watch?v=LWEc9O6NEhg MAUKALLAKTA
https://www.youtube.com/watch?v=pMganNc57bM PAPAYITA ANDINA
https://www.youtube.com/watch?v=xPSsDXbBP_0 CARNAVAL DE PATAMBUCO
https://www.youtube.com/watch?v=-arfM4cdOjE AYARACHIS DE CUYO CUYO
https://www.youtube.com/watch?v=xVvEyEd7lAo WARAKHEROS DE SANDIA
https://drive.google.com/drive/folders/1FemSdHVvOQbED8GjRDMndthDgWDSFxEU?usp=sharing FOTOS Y RECONOCIMIENTOS