

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference
QL-CAT-TY-W-2025

Technical Sheet No.
ALI-TS-2026-GB-GBR-002

OVERVIEW

Origin	Origen Quilanga — community producers
Region	Quilanga, Loja — Ecuador
Variety	Caturra – Typica (blend)
Process	Washed
Crop year	2025
Altitude	—

POST-HARVEST

Community lot from smallholder producers in the Quilanga area. Selective handpicking is followed by flotation, washing, and visual hand sorting.

Following local cultural practice, the coffee undergoes a fermentation of approximately twenty-four (24) to forty-eight (48) hours, followed by full washing.

DRYING

Method Marquesinas (covered drying canopies)

GREEN PREPARATION

Well-prepared lot with consistent grading and careful hand sorting.

PHILOSOPHY

Grown in balance within an agroforestry system, prioritising biodiversity, soil health, and slow maturation. Each lot reflects a single decision: to let the variety and the place express themselves with clarity and depth.