

El Carmen — Sidra Carbonic Maceration

— Technical Sheet SCR-06-2025-045

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference	Technical Sheet No.
TM-C-2026	SCR-06-2025-045

OVERVIEW

Farm	El Carmen
Region	San Pedro, Loja — Ecuador
Variety	Bourbon Sidra
Process	Carbonic Maceration
Crop year	2025
Altitude	1750 msnm

POST-HARVEST

After selective hand-picking, the beans undergo flotation, washing, and manual visual sorting. The coffee undergoes a 30-hour fermentation process, then is pulped, and brewer's yeast is added along with the wort we produced at the beginning. We then wash it and place it in stainless steel tanks, where we introduce CO2 to initiate carbonation for 48 hours at a pressure of 2 bars.;

DRYING

Method	Raised beds in a controlled-environment dryer 22 days
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GREEN PREPARATION

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

SENSORY: Cup Profile: Floral, aromatic herbs, mint, lemon verbena, orange, sweet lemon, medium body, citrus acidity, short, sweet finish.

SCA SCORE: 88+

PHILOSOPHY: Cultivated in the Sacred Valley of Vilcabamba and nurtured by family hands, our coffees are grown within diverse agroforestry systems that foster biodiversity, healthy soils, and slow maturation. Each lot embodies generations of knowledge and care, allowing the unique character of the variety and the valley to shine through with remarkable clarity, complexity, and depth.