

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference

TM-C-2026

Technical Sheet No.

SCR-06-2025-012

OVERVIEW

Farm

EL CARMEN

Region

San Pedro, Loja — Ecuador

Variety

BOURBON SIDRA

Process

DOBLE FERMENTED 60H

Crop year

Feb 2026

Altitude

1750 msnm

POST-HARVEST

Selective handpicking is followed by flotation, washing, and visual hand sorting. The coffee is fermented in cherry for 30 hours and depulped fermented, for 30 hours more.

DRYING

Method

Raised beds in a controlled-environment dryer
25 days

GREEN PREPARATION

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

SENSORY: Cup Profile: Red fruits and floral notes, blackberry, red grape, bright malic acidity, apple, panela, datil undertones, medium body, medium acidity, and a lingering panela sweetness in the finish.

SCA SCORE: 86.5-87+

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.