

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference

TM-C-2025

Technical Sheet No.

SCR-06-2025-023

OVERVIEW

Farm

EL CARMEN

Region

San Pedro, Loja — Ecuador

Variety

Typica Mejorado

Process

Washed – 30h Anaerobic

Crop year

2025

Altitude

1750 msnm

POST-HARVEST

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

DRYING

Method

Raised beds in a controlled-environment dryer
22 days

GREEN PREPARATION

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

SENSORY: Cup Profile: Peach and floral notes, bright citric acidity, orange, arequipe undertones, intense body, medium acidity, and a lingering panela sweetness in the finish.

SCA SCORE: 86+

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.