

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference
CT-W-2025Technical Sheet No.
ALI-TS-2026-GB-GBR-001

OVERVIEW

Farm	Finca El Alisal
Region	Quilanga, Loja — Ecuador
Variety	Catucai
Process	Washed – dry fermentation
Crop year	2025
Altitude	2,000 masl

POST-HARVEST

Selective handpicking is followed by flotation, washing, and visual hand sorting. The coffee is depulped and placed in tanks for a dry fermentation, with an oxidation of two (2) days (approximately 48 hours).

After fermentation, the coffee is fully washed and sent to drying.

DRYING

Method	Raised beds in a controlled-environment dryer
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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.