

# GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference  
**CAT-TY-H-2025**

Technical Sheet No.  
**ALI-TS-2026-GB-GBR-004**

## OVERVIEW

|           |                          |
|-----------|--------------------------|
| Farm      | Finca El Alisal          |
| Region    | Quilanga, Loja — Ecuador |
| Variety   | Caturra – Typica         |
| Process   | Honey                    |
| Crop year | 2025                     |
| Altitude  | 2,000 masl               |

## POST-HARVEST

Selective handpicking is followed by flotation, washing, and visual hand sorting. The coffee undergoes an oxidation followed by a fermentation.

After fermentation, the coffee is sent to drying, retaining part of the mucilage (honey).

## DRYING

|        |                                               |
|--------|-----------------------------------------------|
| Method | Raised beds in a controlled-environment dryer |
|--------|-----------------------------------------------|

## 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.