

FINCA LA COFRADÍA

GREEN COFFEE TECHNICAL SHEET

Prepared for Gonzalez Brothers Coffee

Lot reference

2026-ECU-LOJ-WAS-0007

Technical Sheet No.

COF-TS-2026-GB-GBR-004

OVERVIEW

Farm	Finca La Cofradía
Region	Catacocha, Loja — Ecuador
Variety	Typica National
Process	Washed – Anaerobic
Crop year	2026
Altitude	1,200 – 2,000 masl

POST-HARVEST

Selective handpicking of ripe cherries, followed by flotation and sorting. The cherries are depulped and fermented anaerobically in sealed, CO₂-rich tanks. The mucilage is then fully washed off and the parchment is graded.

DRYING

Method	Dried in parchment on raised beds under controlled conditions, slowly, to approximately 11% moisture.
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GREEN PREPARATION

Well-prepared lot: screen 14, 11% moisture, 86-point cup. Consistent grading and careful hand sorting, finished on the estate's optical and density sorters.

PHILOSOPHY

A high-altitude estate on the Loja Specialty Coffee Route, managed by producer Richard Alvarado, combining specialty production with agrotourism and a professional dry mill. Each lot is prepared to let the variety and the place express themselves with clarity and depth.