

GREEN COFFEE TECHNICAL SHEET

PREPARED FOR GONZALEZ BROTHERS COFFEE

Lot reference
TN-N-2025Technical Sheet No.
ALI-TS-2026-GB-GBR-003

OVERVIEW

Farm	Finca El Alisal
Region	Quilanga, Loja — Ecuador
Variety	Typica Nacional
Process	Natural
Crop year	2025
Altitude	2,000 masl

POST-HARVEST

Selective handpicking is followed by flotation and visual hand sorting. The whole cherries undergo a fermentation of three (3) days.

After fermentation, the coffee is dried slowly as whole cherry until reaching optimal moisture.

DRYING

Method	Natural – whole cherry, raised beds under controlled conditions
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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.