



FINCA AGROLOJA



Ecuador • Loja • Malacatos

SIDRA

DOUBLE FERMENTATION



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This coffee is produced by Angel Reyes, an agronomist by profession, from a family of coffee growers. The Sidra variety, which he grows on his Finca Agroloja farm, originated in Ecuador. Known for its fragility and great cup potential, it can now be found on many competition tables.

What's special about the honey double fermentation process, developed by Angel Reyes and called "honey brillante"? It includes an initial 72-hour fermentation phase of whole cherries in hermetically sealed vats, before the coffee is pulped and dried on raised beds for 25 days.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Finca Agroloja
Producer	Angel Reyes
Species	Arabica
Process	Double fermentation
Drying	Drying beds
Altitude	1500 - 1850
Harvest	May - October
Type of harvest	Manual