

LAS TERRAZAS DEL PISQUE

 Ecuador • Pichincha • Quito



ABOUT THIS COFFEE

The best way to integrate coffee trees into a forest? By creating the forest yourself. Las Terrazas del Pisque is a farm in the middle of the desert, a complete ecosystem created from scratch in the middle of an arid desert zone.

This farm is the work of Arnaud Causse, whom you may know from Belco as Director of Transition. But Arnaud is also a singular producer, with a background as an agricultural engineer and many years of experience in the 4 corners of the world.

Recognizable by its large oval beans, here you can taste Pacamara produced in the shade of around twenty species of shade tree, in a washed process.

Arnaud's washed coffees are pulped on the day the best cherries are harvested. They ferment for 24 hours before being washed, then dry under shade for 8 to 12 days.

Farm	Las Terrazas del Pisque
Producer	Arnaud Causse
Species	Arabica
Varieties	Pacamara
Process	Washed
Drying	12 days drying beds
Altitude	2000
Harvest	May - October
Type of harvest	Manual

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