



ABOUT THIS COFFEE

This coffee is a blend of Typica, Caucai, Bourbon and Castillo grown by small producers in the Loja region of Ecuador.

These plantations are located in the high mountain areas of the southeast region of the Loja region. They are agroforestry production systems that combine soil conservation, water conservation and biodiversity of terrestrial species and birds.

The coffee is produced by the Asociación de Producción Cafetalera del Sur Oriente de la Provincia de Loja, PROCAFEQ, and exported by the exporter FAPCAFES, which was founded by the association.

The association was legally created in 2001, and was the first to implement the washed coffee process in the region. In 2002, it began the process of organic certification, fair trade and coffee quality certification.

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Drying beds
Altitude	1500 - 2100
Harvest	April
Type of harvest	Manual

