

FINCA AGROLOJA

 Ecuador • Loja • Malacatos



ABOUT THIS COFFEE

Natural process

Angel Reyes goes for prolonged fermentation for his naturals (superior 48 hours). Constant evaluations are carried out to avoid over fermentation and a decrease in the quality of the coffee. Drying is done on raised beds, controlling the temperature and air flows. The movement of the coffee is done every two hours at the beginning, and then every 4 hours, reaching 10.5% humidity in approximately 35 days. The coffee is stored in high-density plastic bags and jute bags before exportation.

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

TO CONTINUE READING, VISIT

