



# FINCA AGROLOJA



Ecuador • Loja • Malacatos

TYPICA

NATURAL



# FINCA AGROLOJA

## 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.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

Farm	<b>Finca Agroloja</b>
Producer	<b>Angel Reyes</b>
Species	<b>Arabica</b>
Process	<b>Natural</b>
Drying	<b>Drying beds</b>
Altitude	<b>1500 - 1850</b>
Harvest	<b>May - October</b>
Type of harvest	<b>Manual</b>