



Producer Manuel with his trees under shade - Ecuador

Finca Indera

Producer	Manuel Alberto Romero Sánchez
Farm	Finca Indera
Altitude	1500 m
Region	Chaguarpamba, Loja
Harvest	June - August
Awards	Best of Loja: 2018 #1 & #2; 2019 #2; 2020 #1 & #6 Golden Cup: 2019 #8; 2020 #2 & #4

About Indera

We love stories such as this one. In 2004, Manuel Romero began working in his family-owned coffee shop Industria Ecuatoriana Romero Apolo (or Indera for short) and after a decade, his passion led him to shift towards a new venture: growing the coffee himself. Finca Indera, bought in 2016, is part of a family business and is an initiative of a young couple both from coffee-growing families who wanted to elevate their inspiration to work with specialty coffee and highlight the attributes of the fertile land around them. In time, they gained the knowledge required to achieve such a dream, and they put it into practice today to produce profiles of excellent quality.

Finca Indera is located in the Chaguarpamba canton in the highlands of Ecuador. Nestled in the mountains at an elevation of 1500 metres. Each harvest they use the help of 15 workers and his young children assist in raking the beans during drying. The Romero family say this farm has “a privileged microclimate”. It sees abundant sunshine throughout the winter mornings with fog coverage through the evenings, has soil so fertile the coffee trees are always fruitful, and the cherries are “of unequalled quality”. The dedication and care that the Romero family put into each step of coffee growing, harvesting, and producing are not only recognised by the consumers who enjoy it. Finca Indera has won multiple awards, including first and second place for their first harvest in 2018 at the “Best of Loja” competition. In 2019, they were awarded second place in “Best of Loja” and eighth place in the “Golden Cup”, and in 2020, they continued their streak with both first and sixth places at the “Best of Loja”, and second and fourth places at the “Golden Cup”. Not bad for a young producer with a beautiful family of helpers.

Finca Indera

Varietal: Villalobos

Process: Washed

Tasting notes: floral, mandarin, nectarine, panela, citrus, orange, fanta, lemon lime, blood orange



Processing Details

- o Picking of only ripe cherries at optimal maturity between 22-24° Brix
- o Cherries are further sorted to remove any over- and under-ripe cherries
- o Cherries are siphoned through water to remove floaters
- o Cherries are de-pulped and wet-fermented
- o After fermentation cherries are washed in channels to remove remaining mucilage and are then laid on beds to dry
- o Drying typically takes 12-18 days depending on weather
- o Moisture content is reduced to 10-12%
- o Dried coffee is stored in parchment in the dry mill until milling and export preparation

Finca Indera

Varietal: Geisha

Process: Honey

Tasting notes: floral, citrus, mandarin, peach, gentle, delicate



Processing Details

- o Picking of only ripe cherries at optimal maturity between 22-24° Brix
- o Cherries are further sorted to remove any over- and under-ripe cherries
- o Whole cherries undergo a pre-fermentation before they are pulped
- o Pulped coffee is fermented again until the pH is lowered to 4%
- o Coffee is dried slowly under shade for 25 days
- o Moisture content reaches 10-12%
- o Dried beans are stored in parchment until milling and export preparation