



Coffee flowers and cherries - Ecuador



Finca La Finquita

Producer	Manuel Ignacio Sandoval Ulloa
Farm	La Finquita
Altitude	1966 m
Region	La Papaya, Saraguro
Harvest	June - August

About La Finquita

In the surrounding areas across La Papaya, you can find short cycle crops typical of the Andean region growing, such as beans and corn. However, there was a farm located near the home of Manuel Sandoval that grew coffee trees, a woody perennial evergreen, where he worked for many years. During this time, Manuel's curiosity grew, and five years later he planted his first coffee tree on his own farm.

Manuel began by sowing a thousand plants of the typica mejorado variety on his one and a half hectares of land. Today, we are glad he chose to do so. His profiles are delicious and a wonderful addition to the coffee lots experienced from the La Papaya region in beautiful Ecuador.

La Finquita

Varietal: Typica Mejorado

Process: Anaerobic Washed



Processing Details

- o Picking of only ripe cherries
- o Cherries are floated to remove low-density cherries before being pulped
- o Pulped cherries are fermented without water
- o Once fermentation is complete coffee is washed to remove mucilage and laid out to dry under canopies for shade
- o Moisture content reaches 10-12%
- o Dried beans are stored in parchment until milling and export preparation