



Santa Gertrudis - Ecuador

Santa Gertrudis

Producer	José Eguiguren
Farm	Hacienda Santa Gertrudis
Altitude	1600 - 1700 m
Region	Malacatos, Loja
Harvest	January - June

About Santa Gertrudis

The picturesque hacienda Santa Gertrudis has belonged to the Eguiguren family for over a hundred years, but it did not always grow coffee trees. Luis Emilio Eguiguren first planted a coffee tree in 1954, and his son Hernan Eguiguren assumed the challenge after growing up watching his father sow. Hernan continued to plant commercial coffee as a means to keep the farm going, but it was Luis Emilio's grandson, José, who really specialised in coffee. The terrain and climate mean that Santa Gertrudis, as crazy as it sounds, can actually harvest all year round, as the location in the Podocarpus Park causes rain on any day of the year, resulting in blossoming trees throughout the seasons.

When José took over the production and maintenance of Santa Gertrudis in 2017, he decided to focus on producing specialty coffee. This decision has led to him reaching some of the most demanding coffee markets across the world, and you don't need to try many cups to understand why. Hacienda Santa Gertrudis has its own fully equipped wet and dry mill to process the beans, but it is not only used for this farm's harvest alone. José provides support to other local coffee farmers through warehousing, milling, exporting and technical support, enabling those around him to meet the specialty coffee standards, which in turn results in increased incomes for the local families. The increased income then means they can invest back into their farms for a better harvest in the future as well as invest towards their livelihoods. The community around and within Santa Gertrudis is worth celebrating, and the coffees coming from Malacatos, Loja are ones to be watched. Jose describes his farm as a "project under construction", and looks forward to offering larger volumes of his coffee and greater stability in the harvests.

Hacienda Santa Gertrudis

Varietal: Sidra

Process: Double Fermented Washed

Cupping notes: red berry, honey, floral, citrus peel, rose, blood orange, toffee, liquorice, mandarin, blood plum, cranberry, peach, milk chocolate, oolong tea, juicy



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries and vacuum packed for 4 days to ferment
- o Cherries are removed from vacuum pack, pulped and left to ferment again in a stainless steel tank until a 3.80pH is reached
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on drying beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Hacienda Santa Gertrudis

Varietal: SL 28

Process: Anaerobic Washed

Cupping notes: caramel, red papaya, red apple, lime sorbet, gold kiwi, orange, nougat, pear, citrus, lime, red fruit, crimson grape, plum, peach, juicy



Processing Details

- o Picking of only red cherries
- o Harvested cherries are depulped the day they are picked
- o Coffee is left to ferment in a plastic tank until a 3.70pH is reached
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on drying beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Hacienda Santa Gertrudis

Varietal: Typica Mejorado

Process: Anaerobic Washed

Cupping notes: floral, mandarin, white nectarine, white peach, jam, chocolate, lime, lemongrass, juicy, clean



Processing Details

- o Picking of only red cherries
- o Harvested cherries are depulped the day they are picked
- o Coffee is left to ferment in a plastic tank until a 3.70pH is reached
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on drying beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Hacienda Santa Gertrudis

Varietal: Sidra

Process: Anaerobic Washed

Cupping notes: floral, mandarin, nectarine, citrus, caramel, nutty, chocolate, orange, simple



Processing Details

- o Picking of only red cherries
- o Harvested cherries are depulped the day they are picked
- o Coffee is left to ferment in a plastic tank until a 3.70pH is reached
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on drying beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Wilco Blend

Variety: Bourbon, Typica, Caturra

Process: Washed

Cupping notes: cacao, green tea, herb, brown sugar, clean



Processing Details

- o Picking of only red cherries
- o Cherries are picked and processed by multiple small producers at an average elevation of 1500 masl in Vilcabamba (known as the valley of longevity), a small town near Hacienda Santa Gertrudis, in the southern Ecuador mountains
- o Dry parchment is collected and blended together to produce this lot
- o Moisture content is 10-12%
- o Beans are stored in parchment until milling for export



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Hacienda Santa Gertrudis

Varietal: Typica Mejorado

Process: Supernatural

Lot: 1



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in GrainPro bags and zip-tied shut as airtight as possible and left for 5 days to ferment
- o Cherries are removed from the GrainPro bags and laid on drying beds in the drying room until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export

Hacienda Santa Gertrudis

Varietal: Typica Mejorado

Process: Supernatural

Lot: 2

Cupping notes: blueberry, caramel, chocolate, blackberry jam, green apple, magnolia, lime, fig, orange, pineapple, raspberry, strawberry, toffee, peach, apricot, juicy, sweet



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in GrainPro bags and zip-tied shut as airtight as possible and left for 10 days to ferment
- o Cherries are removed from the GrainPro bags and laid on drying beds in the drying room until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export

Hacienda Santa Gertrudis

Varietal: Caturra

Process: Supernatural

Lot: 3

Cupping notes: chocolate, red berry, green tea, tropical, rooibos, raisin, cherry, blueberry, marmalade, strawberry, jammy, mandarin, blood orange, caramel, port, winey, black currant, prune, fig, blackberry, creamy, tartaric, silky, velvety



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in GrainPro bags and zip-tied shut as airtight as possible and left for 5 days to ferment
- o Cherries are removed from the GrainPro bags and laid on drying beds in the drying room until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export

Hacienda Santa Gertrudis

Varietal: Caturra

Process: Supernatural

Lot: 4

Cupping notes: refined florals, plum, fig, lychee, cooked peach, strawberry jam, herbal, maple syrup, guava, orange liqueur, nutty, raisin, dark fruit, chocolate, cherry, orange



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in GrainPro bags and zip-tied shut as airtight as possible and left for 10 days to ferment
- o Cherries are removed from the GrainPro bags and laid on drying beds in the drying room until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export

Hacienda Santa Gertrudis

Varietal: Sidra

Process: Supernatural

Cupping notes: plum, chocolate, caramel, blackberry, honey, red apple, citrus, toffee, orange, apricot, prune, fig, cooked red berry, caramelised flavours, thick, sticky, juicy, sweet



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in GrainPro bags and zip-tied shut as airtight as possible and left for 5 days to ferment
- o Cherries are removed from the GrainPro bags and laid on drying beds in the drying room until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export