



View of Finca Alaska del Sur from the balcony - Ecuador

Alaska del Sur

Producer	Curt Madison
Farm	Finca Alaska del Sur
Altitude	1950 m
Region	Andes Mountains, Loja
Harvest	May - September

About Alaska del Sur

The land at Finca Alaska del Sur is steep. Being in the middle of the Andes Mountains means the climate for growing coffee is phenomenal, but it also means the terrain bends and folds. Beyond the steep terrain, producer Curt Madison sees the potential of the land at finca Alaska del Sur, and he uses it to his advantage to produce some extraordinary, award winning cup profiles. In 2021, Curt's typica variety was granted a Presidential Award with a final cup score of 90.07 at the Cup of Excellence, landing in third place. An outstanding achievement.

Alaska del Sur has well drained soils with an average pH of 5.5, and typically sees rain fall from November to May each year. To balance irrigation of the land for the remaining months, he relies on a river from higher up in the mountains. The average temperatures range 11-22°C every day of the year. This combination of climate, soil health and water availability result in Curt's ability to produce some beautiful, healthy cherries that we are excited to share. The three varieties of coffee Curt manages are made up of fifty percent typica mejorada, forty percent geisha and ten percent bourbon-sidra. In total, Alaska del Sur has 6500 producing plants spaced across five acres of steep terrain. In the 2022 harvest, Alaska del Sur produced 2300 pounds of dried coffee beans.

Curt's dedication to growing and producing high quality specialty coffee cherries in the Andes mountains is something that gets us excited at Project Origin, and we hope the flavours of this terrain shine through in the cup when it is enjoyed by roasters around the world.

Alaska del Sur

Varietal: Typica mejorado, sidra, geisha

Process: Washed

Tasting notes: jasmine, citrus, panela, raspberry, fig, lychee, green apple, brown sugar, white stone fruit, yellow nectarine, starfruit



Processing Details

- o Coffee is picked by hand when cherries are ripe
- o Cherries are hand sorted and pulped the day after picking
- o Dry fermentation for 15-20 hours before being washed
- o Washed beans are dried slowly over 12 days in a designated drying building on the farm
- o Moisture content is reduced to 10-12%
- o Beans are transported and stored in parchment until ready for export

Alaska del Sur

Varietal: Typica mejorado

Process: Washed

Tasting notes: jasmine, caramel, toffee, raspberry, rose, orange, peach



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