



Producer Leonidas Jaramillo at El Alisal - Ecuador

El Alisal

Producer	Leonidas Jaramillo
Farm	El Alisal
Altitude	2000 m
Region	Loja
Harvest	June - September
Awards	3 ranks in Taza Dorada 2022 1 rank in COE 2022, finalist in COE 2023

About El Alisal

"Dear roasters and consumers: we hope you enjoy our coffee, which we grow and process with all the love and care it needs. Many companies for supporting these coffee farming families who are entirely dedicated to this work, thus giving them the necessary motivation to continue in this wonderful world of coffee that unites us all."

The main objective at Finca el Alisal is to produce and offer the essence of the terroir with a complete care of the natural environment. By applying more advanced processing techniques that allow Leonidas and his team to focus on the health of the crops, he is able to produce some truly wonderful profiles. Additionally, they shared a goal is to support local coffee farmers through knowledge sharing, creating more jobs to contribute to the progress of the community in a positive way.

The name Alisal is inspired by the native trees of the region, which preserve a micro climate throughout the hotter summer months that are suitable for coffee tree growth and production. Between the protection of the trees and the natural wonders of the Andes mountain range, surrounded by majestic landscapes, this farm land is truly special and worthy of attention, which is exactly what 3rd generation owner and producer Jaramillo does. Alongside the coffee trees thrives crops of cassava, banana, corn, and varying fruits and vegetables. He pays special attention to the soils that nourish the coffee fruits, and have invested time and education towards post harvesting processes since 2017, improving his production well into the specialty realm. In 2022, they decided to participate in national coffee competitions, and they came back with some great results. We are excited to be sharing this lot from Leonidas Jaramillo from this harvest and tasting the work and dedication of many years.

El Alisal

Varietal: Typica

Process: Washed

Tasting notes: tropical fruits, tropical punch, passion fruit, pineapple, mango, guava, citrus



Processing Details

- o Coffee is picked by hand at 22°Brix, using a refractometer
- o Cherries are washed and floated to remove unripe cherries then go through a second sorting pass by hand
- o Whole cherries are fermented in tanks for 48 hours
- o Beans are pulped and then return to fermentation tanks for about 10 days, until it reaches a pH reading of 4
- o Beans are washed and taken to pre-drying beds to remove excess moisture from fermentation for about 2 days
- o Beans are taken to a dryer definitivor for 20 days until moisture content reaches 11%
- o Beans are stored in parchment in GrainPro bags for minimum 2 months until ready for export