



Coffee trees at Finca Clara Luz - Ecuador

Clara Luz

Producer Servio Gonzalez

Farm Finca Clara Luz

Altitude 1650 - 1720 m

Region Quilanga, Loja

Harvest June - September

About Clara Luz

Finca Clara Luz is nestled in the Huancocolla Valley, an ancient settlement of indigenous tribes. This valley belongs to the greater National Reserve called Parque Nacional Yacuri, and is about 110km from the City of Loja. The land of Clara Luz has been supporting families since around 1900. Initially, the farm belonged to the Cueva family, and was transferred to the Gonzalez Jimenez family in 1935. Servio and his ancestors have been using and cultivating the land ever since.

Through most of this near century of coffee cultivation, Clara Luz grew exclusively the typica variety, and it was not until 2014 that new varieties were introduced, including sidra and geisha - both heirlooms from Ethiopia. Servio and his family listen to the likes and preferences of consumers, but have expressed that their preference for processing techniques sit with traditional natural and honey methods. The terroir and climate of this region really allows for a unique and special growing conditions, making the coffees grown here naturally special.

Clara Luz

Varietal: Sidra

Process: Natural

Tasting notes: mango, apricot, peach, papaya, paw paw, clean, expressive



Processing Details

- o Coffee is picked by hand when ripe
- o Cherries are thoroughly cleaned before fermenting for a short period of time at controlled temperatures
- o Cherries are placed on African beds to dry under shade and under sun
- o Drying typically takes 21-45 days dependent on weather
- o Moisture content is reduced to 10-11%
- o Beans are stored in dried cherry pods in GrainPro bags for minimum 2 months until ready for export