



Finca Agroloja - Ecuador

## Finca Agroloja

Producer	Ángel Reyes
Farm	Finca Agroloja
Altitude	1500 - 1850 m
Region	Loja, Parish of Malacatos
Harvest	May - September

## About Agroloja

Producer of Finca Agroloja and entrepreneur, Ángel Reyes is an agronomist by trade and comes from a coffee family with a long history. His roots are found in the upper part of the Province of El Oro where his family grew coffee. Today, at Finca Agroloja, Ángel grows many varieties of coffee, including caturra, typica mejorado, bourbon, sidra and geisha, and sows them in tandem with the contour lines of the land. He maintains soil health by integrating fruit trees with the coffee plants, such as orange, lemon, tangerine, mango, avocado, banana, plantain and yucca. This incredible biodiversity creates a haven for the many birds, squirrels and other small animals that reside in the area.

The Agroloja farm project began with the selection of the best land in the Valley of Eternal Spring, for which Malacatos is known. Ángel, with the help of local labour, cultivated the soils, and today, as production increases, the need for labour also rises, which contributes towards the economic development of the local area. With each passing year, research and preparations in post-harvest techniques allows Ángel and his team to improve the quality of their coffee, and offer varying processing techniques and alternative cup profiles.

# Finca Agroloja

Varietal: Typica Mejorado

Process: Natural



## Processing Details

- o Picking of only ripe cherries
- o Cherries are sorted to remove over- and under-ripe cherries
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod until milling and export preparation