



YOUR PARTNER
IN ECUADOR

CATALOGUE

FRESH CUT FLOWERS

PRESERVED ROSES

GUAYUSA TEA



COFFEE

COFFEE





COFFEE

2 Regions
2 Climates
2 Expertises
1 Country
1 Soul
1 Passion

OLMEDO



NANEGAL





COFFEE

OLMEDO



Ecuador Latitude: 00°00'00''

Province: Loja.

Canton: Olmedo

Coordinates: 3.934° S – 79.648° W

In the Andean highlands in the south of Ecuador.

Olmedo growers are one of the best World and Ecuadorian coffee producers.

Four-time champion of La Taza Dorada.

Altitude: 960 – 2.371 m.a.s.l

Average Temperature: 23,5 °C.

PAPÁ - CAFÉ



OLMEDO

- Arabica.
- Organic* Coffee, non industrialized cultivation.
- Three – time winner (2009, 2013 y 2014) and has always ended in the top finalists in the GOLD CUP competitions. Cup score of 85.
- Fully ripe harvested.
- 18 hour fermentation period after skin and pulp are removed.
- Washing process.
- Dry to approximately 10 – 11% moisture.
- Roasting: medium-dark.

Aroma: Brown sugar in the fragrance; citrus, passion fruit, pleasant tea note, aromatic acid. Good structure, clear, crisp, very fine, soft, delicate coffee with tropical citric acidity.

Sweet and balanced coffee.

Sanitary notification (Ec): 12366-ALN-1116

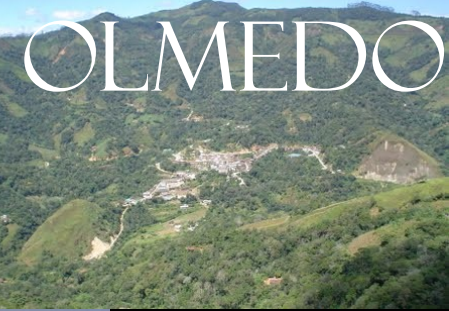
PANCHOS - CAFÉ

- Arabica.
- Organic*, non industrialized cultivation.
- Natural Coffee.
- Flotation separation of cherries.
- Unwashed process.
- Sun dry to approximately 10 – 11% moisture.
- Roasting: medium-dark.

Aroma: Intense fragrance and aroma, tangerine notes, strong acidity.

Good body

- Sanitary notification (Ec): 12366-ALN-1116



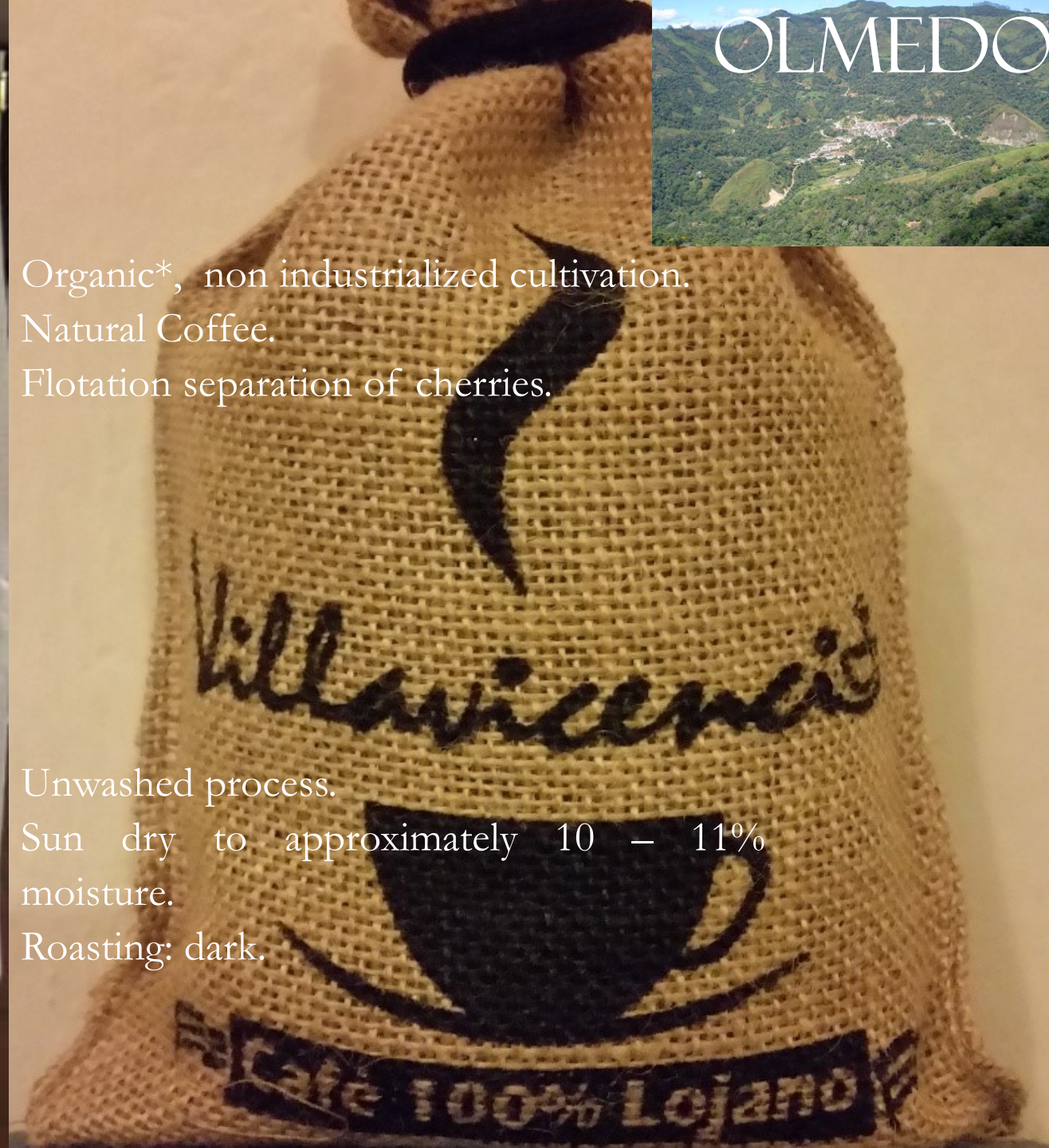


Aroma: Intense fragrance and aroma, tangerine notes, strong acidity.

Good body

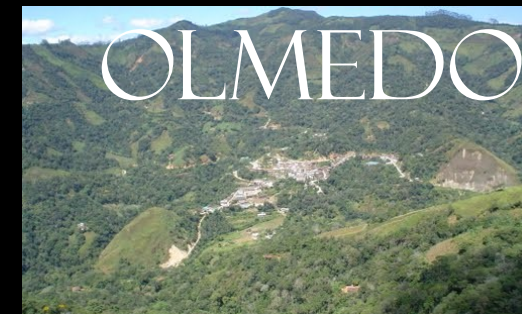
- Organic*, non industrialized cultivation.
- Natural Coffee.
- Flotation separation of cherries.

- Unwashed process.
- Sun dry to approximately 10 – 11% moisture.
- Roasting: dark.





COFFEE



PRODUCT AVAILABILITY

PRODUCT	Green Grains	Roast Grains	Roast Grind
Type	Arabic	Arabic	Arabic
Variety	Caturra, Catuaí, Typica. Gueysha*	Caturra, Catuaí, Typica. Gueysha	Caturra, Catuaí, Typica. Gueysha
Process	Washing / Wet Natural coffee	Washing / Wet Natural coffee	Washing / Wet Natural Coffee
Package	2 Kg 6 Kg.	400 g. 1 Kg.	400 g. 1 Kg.
Brand / Name		PAPÁ CAFÉ PANCHOS CAFÉ VILLAVICENCIO	PAPÁ CAFÉ PANCHOS CAFÉ VILLAVICENCIO

* Availability
for July
2019.



COFFEE

Coordinates:

0° 7' 53" N– 78° 40' 35" W

Magnificent location, starting the drop to the coast side, hidden in the mountains of Quito Capital City, far from 84 km of the equator of the Earth..

NANEGAL



With unique agro-climatic characteristics, and microclimates combined by the warm breezes of the Pacific Ocean and the cold winds from the Andes Mountains.

Nanegal is a paradise for Café de Altura cultivation.

Altitude: 1200 – 2200 m.a.s.l

Average Temperature: 15,65 °C.

PERLA NEGRA FARM

In the mystic paradise of Nanegal, with care and love coffee is sowed and planted



PERLA NEGRA FARM

For four to six months they warmly grow being cheered until plantation in the soil to begin their future productive life.





They enjoy the peace and beauty of a hidden place in the mountains while growing; and please with a surrealistic view of dancing cold and warm clods around them.



Soon they discover the gift of
their nature, sparkling their
fruits all the long of their
branches.





Three years later they are ready to share their first gifts.

With the same love and care, harvest begins, protecting and looking after the branches, leaves and green sprouts.

Only the very ripe red cherries are collected, but the first fruits will remain inland.

Only a year after, the cherries will be used and threes will bring about one the finest, delightful, exquisite nectar of Earth.



Then, the process meticulously starts:

Selection



Depulp,



Washing



Fermentation



Hulling, grading and sorting the beans are the final rigorous steps before roasting, grinding and packing.



PERLA NEGRA



- Arabic type.
- Special selection by variety.
- Fully ripe harvested.
- 18 hour fermentation period after skin and pulp are removed.
- Washed.
- Dry to approximately 10 – 11% moisture.
- Roasting: medium

Aroma: Floral citric; wild red fruits with a shiny acidic.

Sweet and balanced coffee.



COFFEE

PRODUCT AVAILABILITY



NANEGAL

PRODUCT	Green Grains	Roast Grains	Roast Grind
Type	Arabic	Arabic	Arabic
Variety	Typica improved Caturra Borbon cidra Sachimor Paca Mara*	Typica improved Caturra Borbon cidra	Typica improved Caturra Borbon cidra
Process	Washing / Wet Natural coffee**	Washing / Wet Natural coffee**	Washing / Wet Natural Coffee**
Package	100 Kg.	350 g. 1 Kg.	350 g. 1 Kg.
Brand / Name		PERLA NEGRA	PERLA NEGRA

* Low production - 10 hundredweight a year.

** Under request



GUAYUSA TEA

Guayusa is an Ecuadorian native amazon plant, traditionally use by the indigenous communities as a natural energizer. Guayusa is naturally packed with caffeine and two times more of antioxidants than green tea, which makes this plant a source of clean energy for the body.

PROCESS OF THE GUAYUSA



- Selection
- Cleaning
- Pre – dry
- Dry
- Chopping
- Additives
- Packing





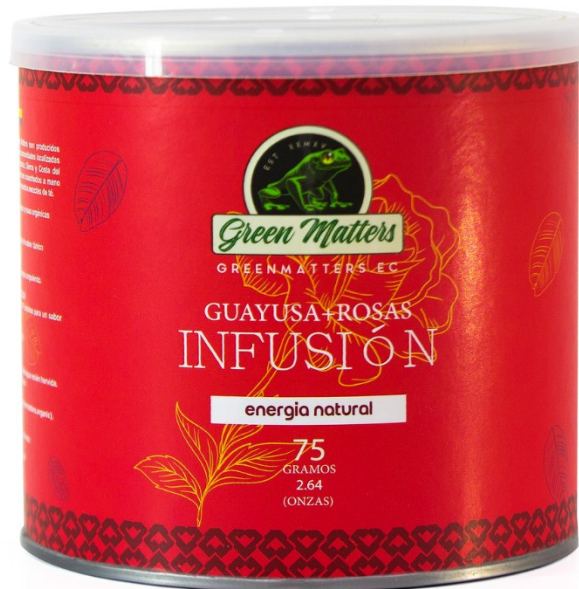
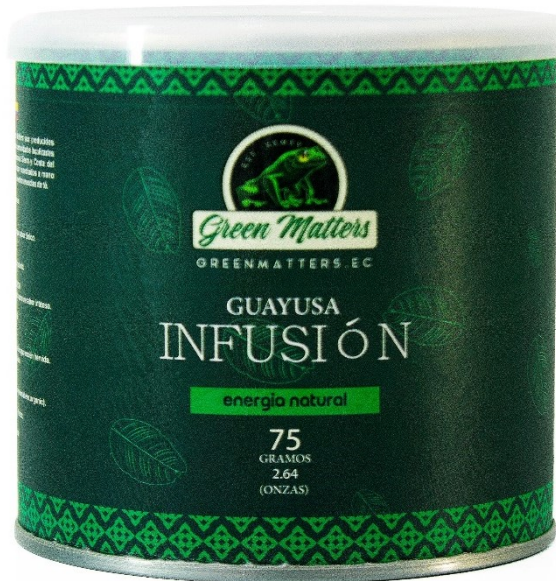
GUAYUSA TEA

GUAYUSA

GUAYUSA + ROSAS
(Organic Roses)

GUAYUSA + TROPICAL
PUNCH

GUAYUSA + CEDRON
(Lemon Verbena)





GUAYUSA TEA

GUAYUSA + MORINGA
(Drumstick tree)

GUAYUSA + FRUTOS ROJOS
(Red wild fruits)

GUAYUSA + HIERBA LUISA
(Verbena)





DRUMSTICK TREE TEA

DRUMSTICK TEA

MORINGA + ROSAS
(drumstick tree + Organic Roses)

