

LILIANA MARICELA TOLEDO

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TOLEDO. A COFFEE
GROWER WHO KEEPS A
FAMILY TRADITION ALIVE
FROM THE HEART.



For Liliana, coffee runs in her blood and has been a part of her life since a young age. She is a third-generation coffee producer, inheriting her passion and knowledge from her grandfather and father. Working with coffee is a cherished time for Liliana, where she shares moments with her family and learns about processing, fermentation, and drying. At the farm, she collaborates with her father and brother, each contributing to achieving a high-quality product. Liliana discovered she had produced good-quality coffee when Caravela visited Chito and set up a temporary purchasing station. They cupped her coffee, saw the potential, and provided feedback for her to refine her processes, which she diligently implemented. Through continuous effort, Liliana strives to achieve consistency in producing excellent coffee.

On the farm, although they do not have organic certification, all processes are conducted without the use of chemicals, prioritizing environmental sustainability.

Liliana begins her coffee processing with careful manual picking of only ripe cherries, which are then floated at the farm's wet mill. During this process, she removes any defective cherries that may be underdeveloped, damaged by pests, or dried out. Subsequently, Liliana pulps the cherries and sieves them again to eliminate any defective beans and residual skin. The beans undergo fermentation for approximately 32 to 48 hours and are washed twice. Afterwards, Liliana transfers the coffee to her drying area, where it will take approximately 14 days to reach its ideal humidity level.

FINCA:

TOLEDO.

VIEW ON MAPS



LOCATION.



	COUNTRY. Ecuador		PROVINCIA. Zamora Chinchipe
	CANTON. Chinchipe		ELEVATION. 1217 MASL
	LATITUDE / LONGITUDE. - 4.9338442 / - 79.0408387		

SIZE.

	TOTAL FARM AREA. 1 Hectares		AREA IN COFFEE. 1 Hectares
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FARM VARIETIES.



VARIETIES.

Bourbon & Catimor

TECHNICAL INFORMATION.



HARVEST.

May / Sept



SHADE.

Guabo & Porotillo



PROCESSING.

Washed



DRYING METHOD.

Covered raised beds.

OTHER INFORMATION.



CERTIFICATIONS.

NO



PECA.

YES



ASSOCIATION.

Independent producer

