

**OLGER HOMERO OBANDO
RODRÍGUEZ A COFFEE GROWER
WHO KEEPS A FAMILY TRADITION
ALIVE FROM THE HEART.**

Amid the Ecuadorian Andes, in the northern region of the country, lies Piedra Grande farm in Imbabura, owned by Don Olger Obando. For 20 years, he has been cultivating coffee in this area and proudly works alongside his family. While he is responsible for maintaining the farm, his children, who are now studying at university, contribute to the coffee processing during their free time. With the support of PECA, they have standardized processes that have significantly improved the quality of their coffee.

Their process begins with the careful selection of only ripe cherries, which are fermented for 24 hours. After pulping, the coffee undergoes an additional 24 hours of aerobic fermentation, followed by washing and drying under a canopy for 15 to 25 days, depending on the weather.

Olger remains committed to improving the farm's practices in order to secure a better source of income for his family.



FINCA:

**PIEDRA
GRANDE.**

View on Maps



LOCATION.



COUNTRY.

Ecuador



DEPARTMENT.

IMBABURA



MUNICIPALITY.

IBARRA



ELEVATION.

1281 MASL



LATITUDE / LONGITUDE.

-3.9856795 /

-79.3600305

SIZE.



TOTAL FARM AREA.

6 Hectares



AREA IN COFFEE.

4 Hectares

FARM VARIETIES.

TECHNICAL INFORMATION.



HARVEST.

May - August.



MITACA.



PROCESSING.

Washed.



SHADE.



DRYING METHOD.

Canopy or solar tent or roof for 15 days.

OTHER INFORMATION.



CERTIFICATIONS.

C.A.F.E. PRACTICES



PECA.

Yes



ASSOCIATION.

Independent Producer

