

GABRIELA MAYO

GABRIELA JAQUELINE MAYO ALFEO A
COFFEE GROWER WHO KEEPS A
FAMILY TRADITION ALIVE FROM THE
HEART.



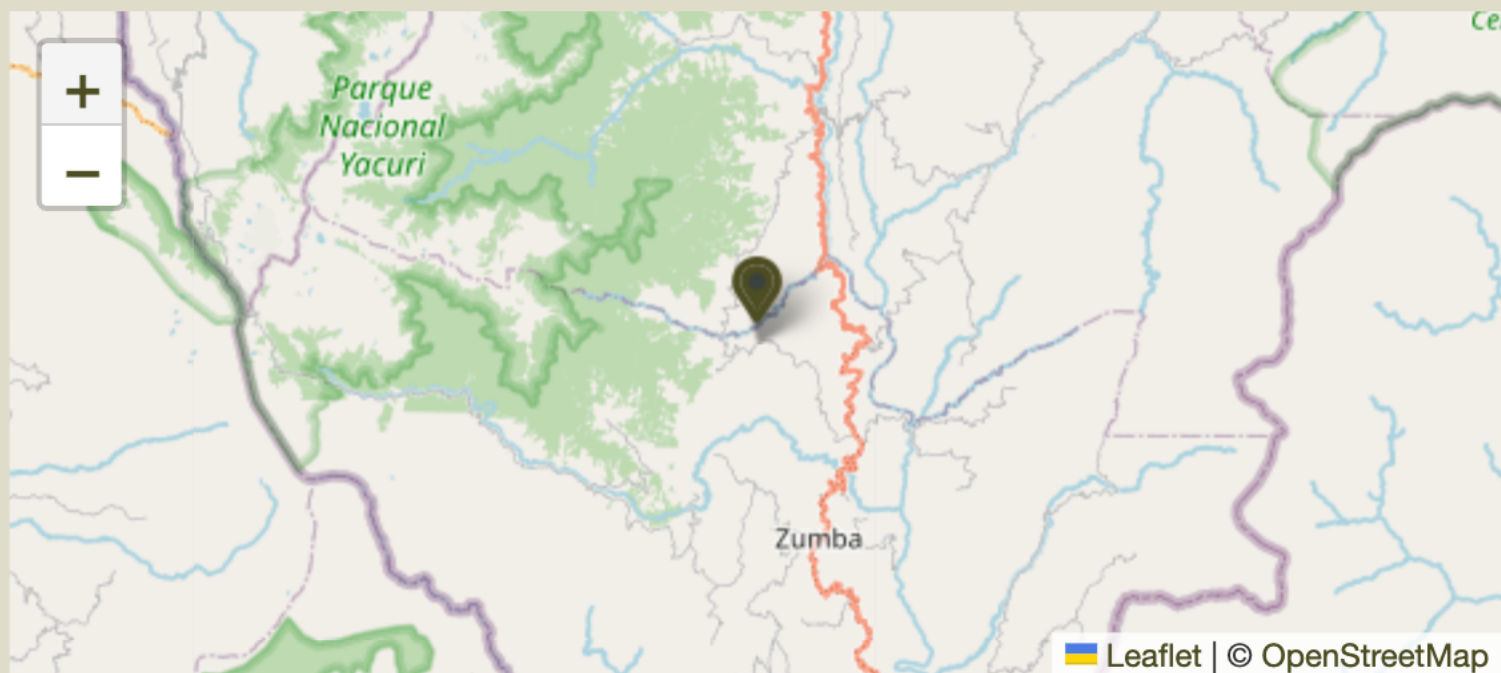
Up in the mountains of Palanda, Gabriela has lived her entire life. She hails from a proud lineage of coffee farmers, including her parents and close family members. At her farm, Bella Vista, named for its breathtaking views, she resides with her husband, Carlos Alverca, who also comes from a family of coffee farmers. Gabriela's father, Jose Mayo, is well-known in the area as a coffee producer who, thanks to coffee, was able to provide for Gabriela and her siblings during their upbringing. He generously gifted each of them a parcel of land to start their own coffee production ventures. Jose taught Gabriela everything she knows about coffee, enabling her to produce high-quality coffee and support her family. She has been actively involved in coffee production since around 2014. Currently, they cultivate Typica and other coffee varieties at their farm, in addition to raising cattle. Gabriela and Carlos operate a family business focused on producing coffee using sustainable agricultural practices, which are common in Ecuador.

Gabriela begins the coffee processing with meticulous manual selection, carefully picking only ripe cherries. The cherries are then taken to the wet mill on the farm, where they undergo flotation to remove any defective cherries and foreign materials such as small branches or leaves. Subsequently, the cherries are pulped, and the coffee is fermented for 72 hours in GrainPro bags. After fermentation, the coffee is washed and transferred to a covered drying area where it will undergo a slow drying process for up to 20 days to achieve optimal moisture levels. Gabriela prioritizes slow drying as it contributes to the quality of the coffee.

FINCA:

BELLA VISTA.

[View on Maps](#)



LOCATION.



COUNTRY.
Ecuador



DEPARTMENT.
ZAMORA CHINCHIPE



MUNICIPALITY.
CHINCHIPE



ELEVATION.
1561 MASL



LATITUDE / LONGITUDE.
-4.7645831 /
-79.1633334

SIZE.



TOTAL FARM AREA.
5 Hectares



AREA IN COFFEE.
3 Hectares

FARM VARIETIES.



VARIETIES

Catimor

TECHNICAL INFORMATION.



HARVEST.

May - September.



MITACA.



PROCESSING.

Washed.



SHADE.

guabos.



DRYING METHOD.

Beds or strollers or drying module for 20 days.

OTHER INFORMATION.



CERTIFICATIONS.

ORGANIC



PECA.

Yes



ASSOCIATION.

Independent Producer

