

LUIS FELIPE LUZON JIMENEZ A COFFEE GROWER WHO KEEPS A FAMILY TRADITION ALIVE FROM THE HEART.



PARTNER'S NAME MARTHA FIDELINA MARLACATUS MAYO

On the mountains of the southern canton of Palanda, Luis Felipe has his farm, Los Eucaliptos, where he lives with his wife, Marth Fidelina, and their two sons. He named the farm Los Eucaliptos due to the presence of some large eucalyptus trees at the entrance. Inspired by his father's success in building his house and supporting his family through coffee and cattle production, Luis Felipe decided to start producing coffee, with a particular focus on specialty coffee. He has been learning about coffee production from his parents and strives to improve the quality of his coffee every day. With the guidance of the PECA Educator, he has learned about fermentation and management of his farm with an agroforestry system. Since producing high-quality coffee, he has increased his coffee area and made improvements to his fermentation process. Luis Felipe protects the ecosystem in his farm, planting fruit trees for birds and prohibiting logging at his terrain.

Luis Felipe is committed to protecting the environment on his farm, planting fruit trees for birds and prohibiting logging on his land. His goals include becoming the top producer in his area, increasing his income, and providing quality education for his children. The main challenges he currently faces are improving his pulping machine and fermentation tanks. In addition, he aims to expand his coffee area to 7 hectares, with a focus on the Bourbon Sidra variety, which has demonstrated excellent cup quality.

FINCA:

**LOS
EUCALIPTOS.**

View on Maps



LOCATION.



COUNTRY.
Ecuador



DEPARTMENT.
ZAMORA CHINCHIPE



MUNICIPALITY.
PALANDA



ELEVATION.
1127 MASL



LATITUDE / LONGITUDE.
-4.6473028 /
-79.1311419

SIZE.



TOTAL FARM AREA.
6 Hectares



AREA IN COFFEE.
5 Hectares

FARM VARIETIES.



VARIETIES

Typica
Mejorado



VARIETIES

Sidra



VARIETIES

Nestle.

TECHNICAL INFORMATION.



HARVEST.

May - November.



MITACA.



PROCESSING.

Washed.



SHADE.

guabas, porotillo,
horniguero, guabos.



DRYING METHOD.

Canopy or solar tent or roof for 12 days.

OTHER INFORMATION.



CERTIFICATIONS.

NO



PECA.

Yes



ASSOCIATION.

Independent Producer

