

IRLANDA CAIMIÑAGUA

IRLANDA MARINA CAIMIÑAGUA
CARRION A COFFEE GROWER WHO
KEEPS A FAMILY TRADITION ALIVE
FROM THE HEART.



For Irlanda Marina and her daughter, producing specialty coffee is an art that requires patience and dedication. For years, their family has worked in coffee, and over time, they have perfected their processes to offer exceptional quality to their customers.

What makes their farm special is their commitment to the environment. With a strong presence of shade trees, they have created an ideal ecosystem for coffee and the region's biodiversity. Additionally, they have improved their coffee drying process with the support of Caravela, implementing new tools that optimize bean quality.

One of the biggest challenges has been renewing coffee plants, as some trees are very old and need to be replaced to maintain production. However, Irlanda looks to the future with enthusiasm, planning to plant new coffee varieties and continue innovating on her farm.

For her, every cup of coffee represents her family's hard work. Her message to consumers is clear: when they choose her coffee, they are not just buying a high-quality product, but also the result of work done with love and dedication.

FINCA:

LA FORTUNA.

[View on Maps](#)



LOCATION.



COUNTRY.

Ecuador



DEPARTMENT.

GALAPAGOS



MUNICIPALITY.

SANTA CRUZ



ELEVATION.

200 MASL



LATITUDE / LONGITUDE.

-0.6857515 /
-90.3238675

SIZE.



TOTAL FARM AREA.

19 Hectares



AREA IN COFFEE.

3 Hectares

FARM VARIETIES.



VARIETIES
Catimor

TECHNICAL INFORMATION.



HARVEST.
December - January.



MITACA.
April - July.



PROCESSING.
Washed.



SHADE.



DRYING METHOD.
Beds or strollers or drying module for 15 days.

OTHER INFORMATION.



CERTIFICATIONS.
C.A.F.E. PRACTICES



PECA.
Yes



ASSOCIATION.
Independent Producer

