

TERESA

GAONA

TERESA ESPERANZA GAONA
VILLALTA A COFFEE GROWER WHO
KEEPS A FAMILY TRADITION ALIVE
FROM THE HEART.



Teresa and her family found in specialty coffee an opportunity to offer a high-quality product while making the most of the unique environment of their farm on a remote island. Although they initially lacked a secure market, the arrival of Caravela opened new doors, providing technical support to improve the quality of their coffee.

Their farm is an integrated space where they grow not only coffee but also cacao and citrus fruits. What makes it special is its harmony with nature: it is a place where turtles, fruit trees, and unique biodiversity coexist. Teresa is proud to have transformed her farm into an environmentally friendly space while maintaining high standards in coffee production.

However, the challenges have not been few. Maintaining coffee quality year after year is a constant challenge, especially in an island environment where resources can be limited. Even so, Teresa looks to the future with enthusiasm, with plans to renew coffee plantations and diversify production with more coffee varieties.

Her message to consumers is clear: each cup represents an enormous effort, and their support is key to continuing to cultivate high-quality, sustainable coffee.

FINCA:

**LA VIÑA
AROMA
COFFEE.**

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LOCATION.



COUNTRY.
Ecuador



DEPARTMENT.
GALAPAGOS



MUNICIPALITY.
SANTA CRUZ



ELEVATION.
281 MASL



LATITUDE / LONGITUDE.

-0.6595117 /
-90.2767417

SIZE.



TOTAL FARM AREA.
15 Hectares



AREA IN COFFEE.
8 Hectares

FARM VARIETIES.



VARIETIES
Typica
(Comun)

TECHNICAL INFORMATION.



HARVEST.
December - February.



MITACA.



PROCESSING.
Washed.



SHADE.
guabos.



DRYING METHOD.
Canopy or solar tent or roof for 7 days.

OTHER INFORMATION.



CERTIFICATIONS.
C.A.F.E. PRACTICES



PECA.
Yes



ASSOCIATION.
Independent Producer

