

## AQUILES CEDEÑO ZAVALA A COFFEE GROWER WHO KEEPS A FAMILY TRADITION ALIVE FROM THE HEART.



Since childhood, Aquiles has had an entrepreneurial spirit and saw specialty coffee as an opportunity to offer a high-quality product in an industry that was declining in his region. Through hard work and dedication, he has improved his farm by optimizing pathways, expanding drying areas, and enhancing processing methods.

What makes his farm special is its location: being close to the urban area and less than 6 km from the port, it has become an attractive destination for tourists interested in learning about the coffee process. Additionally, he has implemented an agroforestry system that benefits both the quality of the coffee and the farm's ecosystem.

However, the challenges have been constant. The lack of government support has meant that producers must face market fluctuations on their own. Despite this, Aquiles has managed his farm with strategy and a forward-thinking vision. Now, his goal is to make the farm even more appealing to visitors by adding signage and interactive areas.

His message to consumers is clear: continuing to buy his coffee is essential to keeping his hard work and dedication alive, ensuring the production of high-quality and sustainable coffee.

FINCA:

TRIPLE A.

[View on Maps](#)



## LOCATION.



COUNTRY.  
Ecuador



DEPARTMENT.  
GALAPAGOS



MUNICIPALITY.  
SANTA CRUZ



ELEVATION.  
154 MASL



LATITUDE / LONGITUDE.  
-0.7059 /  
-90.324425

## SIZE.



TOTAL FARM AREA.  
6 Hectares



AREA IN COFFEE.  
5 Hectares

# FARM VARIETIES.

## TECHNICAL INFORMATION.



**HARVEST.**

December - January.



**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

