

LUCIO ELIZALDE A COFFEE GROWER WHO KEEPS A FAMILY TRADITION ALIVE FROM THE HEART.



PARTNER'S NAME MARLENE SANCHEZ

Lucio has dedicated more than 25 years to coffee farming, continuously improving his processes to produce high-quality specialty coffee. His passion lies in the traditional methods of coffee production, such as natural drying and fermentation, which enhance the unique flavors of his coffee.

Over the years, he has transformed his farm into a thriving agroforestry system, integrating fruit trees and other crops that contribute to soil health and biodiversity. His dedication to sustainable farming has allowed him to improve both quality and productivity while preserving the environment.

Working with Caravela has been a game-changer, helping him secure new markets and gain technical support to refine his processes. This partnership has enabled him to differentiate his coffee through meticulous post-harvest management.

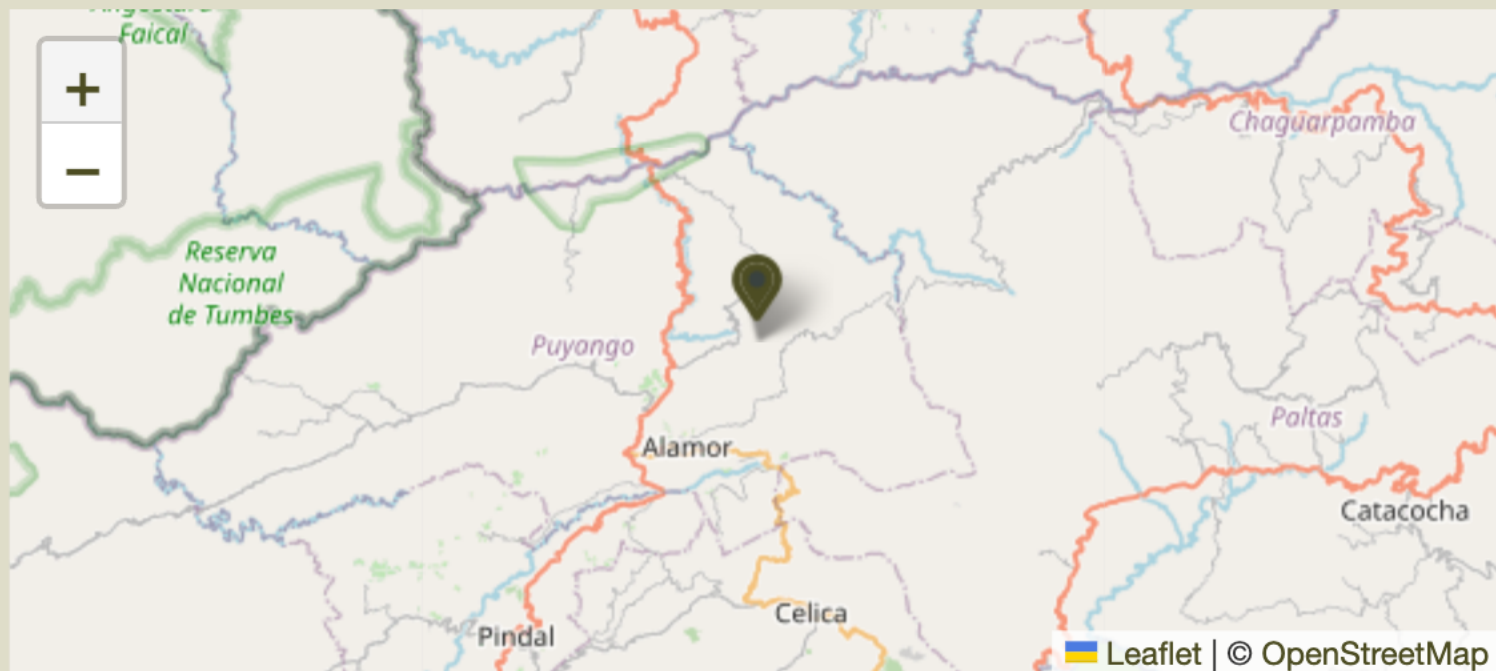
Despite the challenges of fluctuating markets and climate changes, Lucio remains committed to perfecting his craft. His future plans include expanding his drying areas and planting new coffee varieties to further improve quality.

His message to coffee lovers is simple: by choosing his coffee, they are supporting sustainable agricultural systems that respect both the land and the farmers' dedication to excellence.

FINCA:

EL CUABO,.

[View on Maps](#)



LOCATION.



COUNTRY.
Ecuador



DEPARTMENT.
LOJA



MUNICIPALITY.
PUYANGO



ELEVATION.
954 MASL



LATITUDE / LONGITUDE.
-3.9644433 /
-79.9847239

SIZE.



TOTAL FARM AREA.
2 Hectares



AREA IN COFFEE.
2 Hectares

FARM VARIETIES.



VARIETIES
ACAWA

TECHNICAL INFORMATION.



HARVEST.
July - July.



MITACA.



PROCESSING.
Washed.



SHADE.

citricos, macomaco, caoba,
guabo, guineo, guabos.



DRYING METHOD.

Beds or strollers or drying module for 8 days.

OTHER INFORMATION.



CERTIFICATIONS.
C.A.F.E. PRACTICES



PECA.
Yes



ASSOCIATION.

Independent Producer

