

ALCHEMY **series**

9

FARMER COOP:

FAPECAFES
Zamora-Chinchipe, Loja, ECUADOR



THE SOURCE

Unlike its neighbor Colombia, **Ecuador** is not a country renown for specialty coffee. Instead, the industry has focused on processing their coffee for the low-grade soluble (instant) market.

In the south of the country, a small group of producers are bucking that trend. Intent on improving their quality of life, the **farmers of FAPECAFES came together in 2002** to focus on quality coffee and the export market. Today, they are well on their way with structures to support excellent coffee in each of the seven smaller associations that make up the co-op.

They have not neglected their focus on quality of life either and, in addition to quality coffee such as this lot, they have built a roasting program to sell their coffee to the domestic market, as well as honey and plantain chips.

ROAST LEVEL: **light**

BODY: **smooth**

ACIDITY: **mild**

THE ROAST

As a coffee roaster, inspiration can come from the most unexpected sources. Centuries ago, Darwin found the key to his theory of evolution by wandering the Galapagos Islands off the coast of Ecuador.

Through his own musings on evolution and development, **Head Roaster Derek came to the ultimate roast profile for this cup.** Years of experimentation on a range of coffees have taught him the elements of a perfectly balanced cup of coffee, the sought-after sweet spot where all the best that the bean has to offer shines, nothing dominating, every aspect in harmony.

Roasted to perfection, this cup balances **amazing sweetness** with **complex brightness, delicate nuances** with **bold aromas**—years of a roaster's evolution come to fruition in a cup.

Experiment with the brew method of your choice to see what new, delicious elements you discover.



FRESH



ROASTED



BREW

THE CUP

Unlock the essence of this special coffee by using the formula of 16 grams or 2 tbs. of coffee to 8 oz. of water. In our lab, **immersion brewing**, such as in a **press pot**, yielded a heavy-bodied cup rich as Nutella™, peanut butter, and caramelized sugar with hints of zesty lemon. A **Chemex** or other **drip brewing** method accentuates the aromatic qualities: roses, marmalade, and green apple greet you at the front of a sweet, syrupy butterscotch cup.



AROMA:

milk chocolate, butterscotch, Macadamia nut, rhubarb & orange marmalade

FLAVOR NOTES:

golden raisin, green apple, graham cracker & dreamsicle