

PEACE COFFEE
ALCHEMY
 series



FARMER COOP

FAPECALFES

Zamora-Chinchipe, Ecuador

RELEASE #

20

THE SOURCE

The farmers who grew this beautiful Ecuadorian coffee are dispersed in municipalities on the southernmost tip of Ecuador, close to the Peruvian border. FAPECALFES dates back to 2002 and was founded to help small-scale farmers in the area improve conditions for growing native crops like coffee and plantains.

FAPECALFES is an umbrella cooperative that helps collect, process, and export coffee to importing countries around the world. The coffee for Alchemy 20 comes from APECAP and ACRIM, which are part of FAPECALFES. Both of these associations surround the municipality of Palanda and have just over 300 producer members.

In 2015 farmers within FAPECALFES began to see more instances of coffee leaf rust, and coffee yields were reduced to nearly 50% of previous years. FAPECALFES has worked vigorously to help members combat this fungus with organic foliar sprays, while many farmers developed their own compost teas to ward off the disease. Their efforts have paid off and the upcoming coffee harvest holds promise to be closer to previous yields, a huge step for organic farmers in the area!

THE ROAST

Every so often we come across a coffee that perplexes our roasters. One that requires us to approach the roasting process from a different angle. This coffee was challenging due to its high acidity and natural savory notes. We spent considerable time developing the roast profile to enhance body, bring out sweetness, and achieve a balanced cup. We think the results made the extra work worthwhile!

THE CUP

In the brew lab, the French press bears a cup that is buttery and sweet. Notes of cantaloupe, almond, and butterscotch fill your mug with delicately balanced flavors. Filter coffee brews, like the Chemex, bring out rounded chocolate notes, along with a nuanced rosehip and baked apple sweetness. No matter the method, this coffee is grown and roasted to bring a truly memorable cup to your counter.

ROAST LEVEL	medium	AROMA	FLAVOR NOTES
BODY	syrupy	brown sugar, stone fruit, citrus, almond	baked apple, black cherry, cinnamon, milk chocolate
ACIDITY	mild		