

Pablo Ponce - Typica



Pablo Ponce owns the 5-hectare farm Perla Chiquita, where 1 hectare is planted with about 2,300 Bourbon trees. Coffees at Perla Chiquita are picked ripe and dry fermented for 12–14 hours before being washed four or five times. They're then given a pre-dry on cement patios before being moved to raised beds. Drying can take between 10–14 days, depending on the climate conditions.

For more information about coffee production in Ecuador, visit our [Ecuador page](#).

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Origin	Ecuador
Region	La Perla, Nanegal, Pichincha
Farm	Perla Chiquita
Variety	Typica
Altitude	2450 masl
Proc. Method	Washed

The Cup

" Sweet, citric and tart with toffee, cocoa and grapefruit flavors."



Gallery Pablo Ponce - Typica

