



LIST + BEISLER

ECUADOR

VILCABAMBA
VALLEY OF
LONGEVITY
WASHED

Premium
Coffee
Culture

since 1901



Ecuador

Region
Vilcabamba

Producer
Smallholder and mid-sized farms

Altitude
On average 1,500 masl.

Variety
Typica, Caturra, Catuai

Harvest Period
May - Jun

Classification
SHG

Processing
Washed

ECUADOR SHG WASHED VILCABAMBA VALLEY OF LONGEVITY

Ecuador is one of the world's most biologically diverse countries. Despite its small size, it has twice the plant and animal species of the United States and Canada together, four times more than all of Europe, and the largest number of plant species per unit of area in the Americas. All the different ecosystems across the country give place to different coffee cultures.

Also, Ecuador is one of the 15 countries in the world that grow and export both Arabica and Robusta. Coffee production, industrialization and export is one of the most important economic sectors in the country. Despite the decrease in total production observed since the 1980s, the number of farmers producing quality coffee is growing and the specialty scene is taking off.

The Vilcabamba Valley is located in southern Ecuador, at on average 1,500 meters of altitude. This region is well known for the longevity of its inhabitants and the exceptional quality of its coffee. The name Vilcabamba stems from the Inca dialect Quechua and is composed of two words: Huilco, meaning „sacred“ or „God“, and Bamba meaning „valley“; hence, "Valley of God" or „Sacred Valley“. The soil quality and devoted work of the experienced farmers guarantee a harvest of excellent coffee with a smooth balance of acidity, aroma, flavor and body. Additionally, the coffee of Vilcabamba is famous for its mildness.

Sweet • **Orange Flavors** • Dark Chocolate
Pleasant Citric Acidity • Smooth