

# Galo y Grace



February Release

San Jose de Minas, Pichincha, Ecuador

Peach // Cherry Blossom // Agave

Finca Cruz Loma, nestled in San Jose de Minas, Pichincha, Ecuador, is a testament to the Morales family's dedication to quality coffee production. Managed by siblings Galo and Grace Morales, this 300-hectare farm is not just about coffee; it's a diverse agricultural hub where Galo cultivates sugar cane, cacao, lumber trees, and Grace focuses on corn. Despite initial setbacks in their coffee venture, losing much of their original 8 hectares, their perseverance and Grace's expertise as an agronomist have led to a remarkable turnaround. With 6 hectares dedicated to coffee, including Typica Mejorado, Sidra, Caturra, Tabi, and a bit of Geisha, the farm produces exceptional beans. The meticulous process involves cherry selection, 24-26 hour fermentation, de-pulping, and a unique drying method combining African beds and mechanical dryers to handle the humid climate. Their focus on uniform cherry maturity enhances both the picking process and the cup quality, reflecting the Morales' commitment to excellence.

**Producer:** Galo & Grace Morales  
**Altitude:** 1450 m  
**Process:** Honey Process  
**Cultivar:** Caturra  
**Use:** Filter

Since partnering with Galo and Grace in 2022, we've been captivated by their innovative spirit and dedication to quality. Finca Cruz Loma's coffee journey is marked by experimentation and continual improvement. During their small harvest between February & March, they experiment with different processing techniques, including varying levels of de-pulping and fermentation. Each nano-lot is meticulously analyzed and cupped in their lab, ensuring only the best practices are scaled up for the main harvest. This approach not only showcases their commitment to refining their coffee but also guarantees that each cup offers a unique and exceptional experience. As we look forward to future harvests, we celebrate the Morales family's resilience and passion for producing some of the finest coffees in Ecuador.



*Merit*