

# La Joya

April Release



Gonzanamá, Loja, Ecuador

Banana // Maple // Brown Butter

Ecuador produces very little coffee, but what is available packs a punch. Unique varieties, high Andes climate, and hard-working producers contribute to Ecuador's interesting reputation. Santiago Crespo's farm, Finca La Joya, is located in the southern town of Gonzanamá. He produces a sweet coffee that reminds us of a delicious breakfast: think banana pancakes!

**Producer:** Santiago Crespo  
**Altitude:** 1890-1930 m  
**Process:** Washed  
**Cultivar:** Typica, Caturra, Bourbon, Pacas  
**Use:** Filter

Though we haven't visited this farm personally, we're proud to show the work of our supply chain partner Stephen Levene. Stephen's company now works with a wide range of Ecuadorian farmers, but La Joya was his very first purchase. We understand why. Farmer Santiago Crespo places a strong emphasis on post-harvest processing (pulping, fermentation, drying), which is crucial to the consistency and longevity of the coffee. Crespo also has an interesting mix of varieties on his farm, adding to the complexity of the lot. These are among the reasons that Levene has purchased Crespo's harvest in its entirety for the past three years. Merit is delighted to share in Stephen's enthusiasm for this delicious coffee.



*Merit*