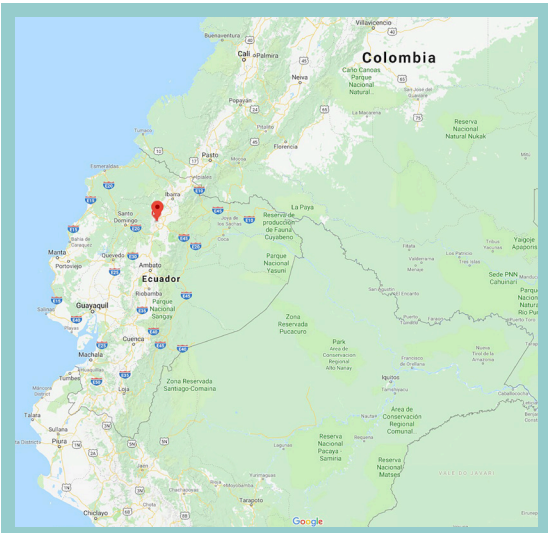


# ECUADOR GILDA CARRASCAL



## DETAILS

-  **PRODUCER:** Gilda Carrascal
-  **COUNTRY:** Ecuador
-  **REGION:** Pichincha
-  **ELEVATION:** 1650 - 1700 m.a.s.l.
-  **VARIETY:** Pacamara
-  **HARVEST:** 2018



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## SYRUPY // CANTALOUPE // BUTTERY

Gilda Carrascal, Mateo Patino and Andy Davila own and operate their seven hectare farm at 1650 - 1700 masl in Las Tolas de Pichincha. They grow Tekisik Bourbon and Pacamara varietals which are given to them by their neighbor, renowned farmer and agronomist -Arnaud Causse. Even though they are pretty new to coffee farming, having started the farm only four years ago, they have definitely found something special.

Las Tolas is an extraordinary place, its history alone is captivating. This producing region is located just a couple hours north of Quito, in the department of Pichincha, a heavily forested area with epic Andean views. For the indigenous Yumbos, who base their year on a lunar calendar, Las Tolas proved to be the only valley with enough of a break in the clouds to provide a clear view of the moon. It is a sacred area with ruins still scattered across its forests. Processing is very clean and simple there - manual depulping, fermentation in plastic buckets, washing in clean buckets and drying on raised beds.

This particular coffee is amazingly clean, buttery with subtle acidity. Notes of cantaloupe and sweet syrup.

## FILTER BREWING PARAMETERS

**BREWING RATIO:** 1g coffee to 17g water

**WATER TEMPERATURE:** 200 - 205°F / 93 - 96°C

**EXTRACTION:** 22 - 23%

**TDS:** 1.38 - 1.41%

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