



SPECIALTY COFFEE

GREEN COFFEE
2025–2026 HARVEST

Last updated: 18 July 2026

	LOT	HARVEST	SCORE	PRICE	ARRIVAL
SPOT					
1	GEISHA WASHED El Aguacate, Loja	500 kg	89.5 SCA	£49.45/kg	
2	SIDRA WASHED ANAEROBIC La Comarca, Loja	500 kg	89.5 SCA	£39.10/kg	
3	SIDRA NATURAL El Aguacate, Loja	500 kg	89 SCA	£35.93/kg	
4	SIDRA HONEY La Josefina, Pichincha	500 kg	89 SCA	£39.10/kg	
5	BLEND HONEY El Alisal, Quilanga	400 kg	89 SCA	£21.02/kg	
6	SIDRA WASHED El Aguacate, Loja	500 kg	88 SCA	£34.00/kg	
7	TYPICA MEJORADO – WASHED El Carmen, Vilcabamba	750 kg	87.5 SCA	£20.46/kg	
8	CATUCAI – WASHED El Alisal, Quilanga	500 kg	87.5 SCA	£19.32/kg	
9	BLEND WASHED El Alisal, Quilanga	400 kg	87.5 SCA	£19.08/kg	
10	TYPICA NATIONAL – NATURAL El Alisal, Quilanga	1,000 kg	86 SCA	£19.40/kg	
11	TYPICA NATIONAL WASHED ANAEROBIC La Cofradia, Loja	1,000 kg	86 SCA	£31.55/kg	
12	SIDRA WUSH WUSH – NATURAL El Aguacate, Loja	500 kg	86 SCA	£15.02/kg	
13	TYPICA NATIONAL – WASHED El Carmen, Vilcabamba	1,000 kg	85.5 SCA	£17.10/kg	
14	SIDRA – NATURAL El Carmen, Vilcabamba	500 kg	85.5 SCA	£25.34/kg	
15	BLEND-WASHED El Aguacate, Loja	400 kg	85 SCA	£16.61/kg	
16	ALAMOR BLEND – WASHED El Aguacate, Loja	400 kg	84 SCA	£15.07/kg	
17	BLEND-NATURAL El Aguacate, Loja	400 kg	83 SCA	£15.65/kg	

Green coffee is a globally traded commodity. Prices are indicative – subject to market and currency movement, and confirmed at the time of order.

GEISHA WASHED

El Aguacate, Loja

Grain Specs	Method: Washed
	Variety: Geisha
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: white flowers, strawberry, yogurt, chamomile
	Profile: Creamy and structured
	Aftertaste: Clean with chamomile tones
Origin	El Aguacate, Loja, Ecuador. 2100 m a.s.l.
Total harvest	500 kg
Availability	Spot
	Available now: 45 kg
Suggested use	Filtered / Specialty cafes
	Roast: Light
Average Score	89.5 SCA
Price	£49.45/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA WASHED ANAEROBIC

La Comarca, Loja

Grain Specs	Method: Washed
	Variety: Sidra
	Screen Size: 14
	Moisture content: 10.0%
Taste Profile	Tasting notes: red apple, red berries, peach, white flower
	Profile: Rounded, juicy body
	Aftertaste: Perfumed and delicately spiced
Origin	La Comarca, Loja, Ecuador. 1600-1650 m a.s.l.
Total harvest	500 kg
Availability	Spot
	Available now: 45 kg
Suggested use	Filtered / Specialty cafes
	Roast: Light / Medium
Average Score	89.5 SCA
Price	£39.10/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA NATURAL

El Aguacate, Loja

Grain Specs

Method: Natural
Variety: Sidra
Screen Size: 15
Moisture content: 10.0%

Taste Profile

Tasting notes: peach, mandarin, white flowers
Profile: Silky, delicate body
Aftertaste: Clean, perfumed and sweet

Origin

El Aguacate, Loja, Ecuador.
2100 m a.s.l.

Total harvest

500 kg

Availability

Spot
Available now: 45 kg

Suggested use

Filtered / Specialty cafes
Roast: Light / Medium

Average Score

89 SCA

Price

£35.93/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA HONEY

La Josefina, Pichincha

Grain Specs

Method: Honey
Variety: Sidra
Screen Size: 14
Moisture content: 11.0%

Taste Profile

Tasting notes: cherry, plum, fig, honey, floral
Profile: Juicy body
Aftertaste: Sweet, fig and honey

Origin

La Josefina, Pichincha, Ecuador.
1600 m a.s.l.

Total harvest

500 kg

Availability

Spot
Available now: 38 kg

Suggested use

Filtered / Specialty cafes
Roast: Light / Medium

Average Score

89 SCA

Price

£39.10/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

BLEND HONEY

El Alisal, Quilanga

Grain Specs	Method: Honey
	Variety: Caturra, Typica National
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: red apple, red berries, peach, white flower
	Aftertaste: Perfumed, spicy and delicate
Origin	El Alisal, Quilanga, Ecuador. 2100 m a.s.l.
Total harvest	400 kg
Availability	Spot
	Available now: 120 kg · 2×45 kg
Suggested use	Filtered / Specialty cafes
	Roast: Light / Medium
Average Score	89 SCA
Price	£21.02/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA WASHED

El Aguacate, Loja

Grain Specs	Method: Washed
	Variety: Sidra
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: red apple, red berries, peach, white flower
	Aftertaste: Perfumed, spiced and delicate
Origin	El Aguacate, Loja, Ecuador.
	2100 m a.s.l.
Total harvest	500 kg
Availability	Spot
	Available now: 45 kg
Suggested use	Filtered / Specialty cafes
	Roast: Light / Medium
Average Score	88 SCA
Price	£34.00/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

TYPICA MEJORADO – WASHED

El Carmen, Vilcabamba

Grain Specs

Method: Washed
Variety: Typica Mejorado
Screen Size: 15
Moisture content: 10.0%

Taste Profile

Tasting notes: peach, white flowers, winey
Profile: Juicy, elegant body
Aftertaste: Long, winey and perfumed

Origin

El Carmen, Vilcabamba, Ecuador.
1750 m a.s.l.

Total harvest

750 kg

Availability

Spot
Available now: 270 kg · 5×45 kg

Suggested use

Filtered / Specialty cafes
Roast: Light / Medium

Average Score

87.5 SCA

Price

£20.46/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

CATUCAI – WASHED

El Alisal, Quilanga

Grain Specs	Method: Washed
	Variety: Catucaí
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: yellow fruit, ripe fruit, caramel, spices Aftertaste: Spiced and complex
Origin	El Alisal, Quilanga, Ecuador. 2100 m a.s.l.
Total harvest	500 kg
Availability	Spot Available now: 247 kg · 1×25 kg + 4×45 kg
Suggested use	Filtered / Bar Roast: Medium
Average Score	87.5 SCA
Price	£19.32/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

BLEND WASHED

El Alisal, Quilanga

Grain Specs	Method: Washed
	Variety: Caturra, Typica Mejorado
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: peach, warm florals, winey
	Profile: Juicy body
	Aftertaste: Long, winey and perfumed
Origin	El Alisal, Quilanga, Ecuador.
	2100 m a.s.l.
Total harvest	400 kg
Availability	Spot
	Available now: 150 kg · 3×45 kg
Suggested use	Filtered / Bar
	Roast: Light / Medium
Average Score	87.5 SCA
Price	£19.08/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

TYPICA NATIONAL – NATURAL

El Alisal, Quilanga

Grain Specs	Method: Natural
	Variety: Typica National
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: dark chocolate, dried fruit, sweet grains, mineral
	Profile: Good juicy body
	Aftertaste: Long and sweet
Origin	El Alisal, Quilanga, Ecuador. 2100 m a.s.l.
Total harvest	1,000 kg
Availability	Spot
	Available now: 80 kg · 1×45 kg + 1×30 kg
Suggested use	Espresso / Filtered
	Roast: Medium Dark / Dark
Average Score	86 SCA
Price	£19.40/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

TYPICA NATIONAL WASHED ANAEROBIC

La Cofradia, Loja

Grain Specs	Method: Washed
	Variety: Typica National
	Screen Size: 14
	Moisture content: 11.0%
Taste Profile	Tasting notes: lemon, melon, fresh grass
	Profile: Juicy, slightly rough
	Aftertaste: Clean but short
Origin	La Cofradia, Loja, Ecuador.
	1200–2000 m a.s.l.
Total harvest	1,000 kg
Availability	Spot
	Available now: 69 kg
Suggested use	Espresso / Filtered
	Roast: Medium / Medium Dark
Average Score	86 SCA
Price	£31.55/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA WUSH WUSH – NATURAL

El Aguacate, Loja

Grain Specs

Method: Natural
Variety: Sidra, Wush Wush
Screen Size: 14
Moisture content: 10.0%

Taste Profile

Tasting notes: raspberry, sour candy, magnolia
Aftertaste: Vibrant and candy-like

Origin

El Aguacate, Loja, Ecuador.
2100 m a.s.l.

Total harvest

500 kg

Availability

Spot
Available now: 250 kg · 5×45 kg

Suggested use

Filtered / Specialty cafes
Roast: Light / Medium

Average Score

86 SCA

Price

£15.02/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

TYPICA NATIONAL – WASHED

El Carmen, Vilcabamba

Grain Specs	Method: Washed
	Variety: Typica National
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: lemon, melon, fresh herbs
	Profile: Juicy, slightly astringent
	Aftertaste: Clean but short
Origin	El Carmen, Vilcabamba, Ecuador.
	1750 m a.s.l.
Total harvest	1,000 kg
Availability	Spot
	Available now: 540 kg · 11×45 kg
Suggested use	Espresso / Filtered
	Roast: Medium / Medium Dark
Average Score	85.5 SCA
Price	£17.10/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

SIDRA – NATURAL

El Carmen, Vilcabamba

Grain Specs	Method: Natural
	Variety: Sidra
	Screen Size: 14
	Moisture content: 10.0%
Taste Profile	Tasting notes: cane honey, almond, cherry, peach, floral
	Profile: Sweet and silky
	Aftertaste: Soft peach finish
Origin	El Carmen, Vilcabamba, Ecuador.
	1750 m a.s.l.
Total harvest	500 kg
Availability	Spot
	Available now: 100 kg · 2×45 kg
Suggested use	Filtered / Bar
	Roast: Light / Medium
Average Score	85.5 SCA
Price	£25.34/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

BLEND-WASHED

El Aguacate, Loja

Grain Specs	Method: Washed Variety: Caturra, Typica National, Bourbon Screen Size: 14 Moisture content: 10.0%
--------------------	--

Taste Profile	Tasting notes: chocolate, dry nuts, floral Profile: Full, heavy body Aftertaste: Clean and sweet
----------------------	--

Origin	El Aguacate, Loja, Ecuador. 2100 m a.s.l.
---------------	--

Total harvest	400 kg
----------------------	--------

Availability	Spot Available now: 25 kg · 4×5 kg
---------------------	---------------------------------------

Suggested use	Espresso / Beverages with milk Roast: Medium / Medium Dark
----------------------	---

Average Score	85 SCA
----------------------	--------

Price	£16.61/kg
--------------	-----------

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

ALAMOR BLEND – WASHED

El Aguacate, Loja

Grain Specs	Method: Washed
	Variety: Acaua, F1, Bourbon
	Screen Size: 15
	Moisture content: 10.0%
Taste Profile	Tasting notes: caramel, roasted nuts, chocolate
	Profile: Medium, round body
	Aftertaste: Sweet but slightly dry
Origin	El Aguacate, Loja, Ecuador.
	2100 m a.s.l.
Total harvest	400 kg
Availability	Spot
	Available now: 50 kg · 1×45 kg
Suggested use	Beverages with milk / Espresso
	Roast: Medium Dark / Dark
Average Score	84 SCA
Price	£15.07/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).

BLEND-NATURAL

El Aguacate, Loja

Grain Specs	Method: Natural
	Variety: Catimor, Caturra, Bourbon
	Screen Size: 14
	Moisture content: 10.0%
Taste Profile	Tasting notes: bitter chocolate, brown sugar, ripe fruit
	Profile: Full, heavy body
	Aftertaste: Sweet
Origin	El Aguacate, Loja, Ecuador.
	2100 m a.s.l.
Total harvest	400 kg
Availability	Spot
	Available now: 40 kg · 7×5 kg
Suggested use	Espresso / Beverages with milk
	Roast: Medium Dark / Dark
Average Score	83 SCA
Price	£15.65/kg

Full lot details and cupping report at gonzalezbrothers.coffee ([report PDF](#)) – or [request a sample](#).