



MAPUTO - TIO EMILIO



IF YOU SPEND ENOUGH TIME IN A café, you eventually get to know the people serving your coffee. Quickly, it becomes apparent that this industry attracts a variety of people with diverse professional backgrounds. The story of the Henry and Verena Gaibor, the producers of Maputo - Tio Emilio, mirrors this reality so well. Henry and Verena Gaibor didn't initially set out to operate coffee farms. Their earlier years were spent practicing medicine throughout the world. Eventually, they moved to Ecuador to open their own clinic. It was then that they found coffee and became acutely dedicated to developing their first specialty coffee farm, Maputo, in the Pichincha region of Ecuador.

Tio Emilio is a farm acquired by Henry Gaibor's brother, Jose, a heart surgeon. He has entrusted the coffee production and processing to his family. The farms owned and operated by the Gaibors - Hakuna Matata (formerly La Nube), Tio Emilio, and Maputo - are situated closely in proximity. The microclimate that is particular to these farms is partially what sets their coffees apart. High humidity and great swings in temperature from day to night create the ideal conditions for coffees that have consistently produced complex, exciting brews.

Terroir is only partially responsible for the quality of the coffee coming from these farms. Henry has applied a meticulous approach to farming; this includes separation of lots by variety and effective fungicide application to prevent leaf rust. Verena focuses on tightly manicured processing. Fortunately, their pursuit of quality has afforded us the privilege to feature their coffee for a second time with this season's harvest.

MARCH 2017



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COUNTRY:	Ecuador
REGION:	Nanegal, Pichincha
ALTITUDE:	1350 MASL
PROCESS:	Washed
HARVEST:	June - July 2016
VARIETY:	Typica
IMPORTER:	Café Imports

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 17
ESPRESSO RATIO:	1 : 2.5
WE TASTE:	orange Shasta, Starburst, apricot

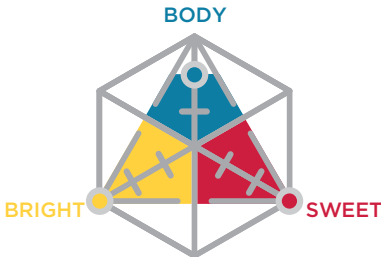


PHOTO: Henry and Verana Gaibor flip through a copy of Barista Magazine and chat with US roasters on our 2013 visit to Maputo.