

Vournas Coffee Trading, Inc.

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Costa Rica Hacienda Sonora Sarchimor Natural Microlot

New for 2022, our **Hacienda Sonora Sarchimor** Natural Microlot is an offering of 100% Sarchimor family varieties that produces a complex, fruited cup. Through years of testing growers Alberto and Diego Guardia have selected their favorite Sarchimor varieties for full production. At this stage just two Sarchimors are used, having proven to be very resistant to most diseases (including rust) and consistently productive, year after year. The cup quality of course is also quite nice with strong cherry and berry aromas, followed by notes of tangerine, raspberry and slight grapefruit.

Is Costa Rica Hacienda Sonora Sarchimor Natural Microlot the green coffee for you?

🌿 Variety:	Sarchimor
🌀 Processing:	Natural
✓ Grade:	SHB, Microlot
📦 Bag Type:	Grain Pro

Our **Hacienda Sonora Sarchimor** Natural Microlot utilizes just two out of 20 different varieties that are in production at Hacienda Sonora. Each of their varieties is independently grown, picked and separately processed. Sarchimor, a modern family of rust-resistant arabica, has an interesting origin that began with the discovery of naturally occurring Timor hybrids on the island of Timor in the 1920s. At that time Arabica and Robusta hybrids began spontaneously appearing with the unique Robusta rust-resistant genetics being transferred to the new "Timor" varieties. Several types of Timor were later used by plant scientists in Portugal in 1967 to create specialized rust-resistant varieties that also featured a compact profile to allow for denser crop plantation. One such hybrid between Timor and Villa Sarchi resulted in what was dubbed Hybrid 361 (H361) or "Sarch-imor." The timing of this could not have been more fortuitous, as the advent of leaf rust in the Americas in the 1970s was just beginning to appear. Sarchimor was sent to several different nations, Brazil, Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua, and Mexico to name a few. Once planted, each nation began development of their own unique populations, separate from the original variety of imports. Brazil created Obata and Tupi, El Salvador created Cuscatleco, Honduras created Parainema, and so on... Costa Rica likewise has a number of Sarchimor types available to its growers.



Going back to its roots over a century ago, Hacienda Sonora has remained connected to the specialty scene as a leader in innovative processing and mixed planting of coffee varieties. The current owner, Alberto Guardia has been in charge since the 70's, and together with his son Diego they manage all of Sonora's 197 acres, keeping each of their coffee varieties strictly separated as individual growing plots. For father and son, it's common practice to keep everything portioned and easily identifiable until the moment of its export in Grainpro parcels. Sonora is made up of 20% trees and forest, 5% roads, and 75% coffee trees. Incredibly, nearly 50 acres of Sonora is entirely forest reserve! They generate their own energy, and are able to provide their own irrigation using a river that flows through the property as their water source. When Alberto took over farming operations in the 70's, he decided that coffee would be its majority agricultural crop, and shortly thereafter it became the family's main source of income. In 1999, finding coffee prices at a historical low, Alberto invested in a private mill to maximize his quality. In doing so he became a pioneer in the niche, alternate processing methods of Honeys and Naturals. Back then Alberto was pushing the processing envelope, while simultaneously planting an assortment of arabia varieties. Thanks to his insight and strict adherence to planting independence, his living legacy is enshrined as testimonial proof to the varying levels of complexity that different varieties can create in the cup. **Hacienda Sonora Sarchimor** is hand picked and rinsed for separation of floaters, and pulped in penagos keeping 100% of the mucilage intact. The lot is then patio dried

Qualities, Characteristics & Brew Methods

☞ **Roast Profile:**
Medium Roast, Dark Roast

☑ **Recommended Use:**
Cold Brew/ Nitro Brew, Espresso, Pour-Over, Drip

☞ **Cupping Notes:**
Notes of bold cherry. Creamy body with medium acidity.

Coffee Origin

🌍 Country:	Costa Rica
📍 Region:	Central Valley
👤 Producer:	Alberto and Diego Guardia
⚙️ Altitude:	4,265 ft (1300m)
📅 Harvest:	Dec - Feb



for 9 days, before resting for 3 days at the warehouse at 14% humidity. Afterwards it is mechanically dried for better uniformity at temperatures that never exceed 95° f. The coffee is dried to a moisture level of 10.5%, before resting in parchment for a period of 2 months. In the final stage it is dry milled and sorted by weight, screen, density and color, and shipped in Grainpro.