



Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Colombia Finca El Placer



A late addition to our microlot roster, our Colombia Finca El Placer is produced by female grower, Lilia Teresa Realpe de Anacona on a small, 3-acre plot of Castillo, Colombia and Caturra varieties. Not only is it certified Rainforest Alliance it's also 4C certified for sustainability. Lilia's farm, located at an elevation of 5,856 - 6,282 feet, utilizes a type of volcanic soil called *Chinchiná Unity* that is popular among some of the other coffee growers of the Valle del Cauca Department of Colombia. The Colombia Finca El Placer is washed and dried on patios and partially dried with machine assistance. In the cup it shines with some great notes of lemon citrus, cinnamon, chocolate, a nice acidity, medium body and a dry finish. Colombia Finca El Placer is harvested from April to May and a second 'mitaca' harvest following from October to November. The department of

Valle del Cauca is bordered by the neighboring departments of Risaralda and Quindío in the north, Tolima and Chocó to the west and Cauca to the south. The region as a whole resides within the Cauca river valley, surrounded by dense jungle forests and a large portion of the Andean mountain range to the west which shields the valley from Pacific winds and dense, humid jungles on the other side of its peaks. Of the surrounding areas, the Cauca River valley is considered the most fertile in this part of the country. A massive portion of the western Andes is protected reserve and part of the vast, Parque Nacional Natural Farallones de Cali, established in 1968. Within its boundaries, this 500,000+ acre reserve protects 4 distinct ecosystems, broken up by elevation into sub-Andean valley forest (200-1200m), dense Andean forest (1200-2000m), high elevation forest (2000-3500m) and the moors which reach to the very peaks at 3500m and above. The water flows from these peaks, in particular those flowing to the East, supply both drinking water and hydro-electricity to several regional municipalities, including Cali. The area is also home to numerous indigenous peoples and a multitude of large shade trees such as palm, ficus and rubber. The high humidity combined with a pristine soil-type known locally as "Chinchiná Unity Soil" and an average annual rainfall of roughly 118 inches per year make this an overall excellent locale for producing high quality arabica. As green coffee bean suppliers and lifelong supporters of environmentally friendly coffee and sustainable growing practices, we are very happy to be offering this 4C certified Colombian microlot. 4C stands for "Common Code for the Coffee Community" and is a 27-point agreement that was developed with the assistance of coffee growers and farm holders worldwide. It's guidelines codify specific economic, social and environmental standards for strengthening coffee growing communities while protecting the surrounding ecosystem. Included are also 10 specific unacceptable practices which must be avoided. 4C certification is provided by FLOCERT who also provide Fair Trade certification through a hands-on auditing process at origin.

**Cupping Notes:** Lemon citrus, cinnamon with notes of chocolate, with nice acidity and medium body, dry finish.



Producer: Lilia Teresa Realpe de Anacona

Region: Santiago de Cali, Valle del Cauca

Variety: Castillo, Colombia, Caturra

Processing: Washed, Patio & Machine Dried

Altitude: 5,856 - 6,282 ft (1785 - 1915m)

Coffee Grading: Microlot

Harvest: April - May, October - November