



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Colombia Hacienda El Jardin Microlot



Located just outside Chinchina, our Colombia Hacienda El Jardin microlot coffee comes from the gorgeous estate of father and son producers, Elmer and Juan Felipe Restrepo. Here for the last 30 years, Mr. Restrepo has overseen an impressive seed to cup operation that includes the founding of the Invercafe coffee mill and factory and a roaster-cafe operation that is run by his son and nephew. This microlot coffee is handpicked and fermented for up to 48 hours before being laid in thin layers in solar dryers for roughly five days, and carefully raked for uniformity before being finished in a temperature controlled vertical mechanical dryer. In the cup our Hacienda El Jardin Microlot is exceptionally clean with an accented juicy, bright sweetness. There are notes of chocolate, caramel, vanilla, and dried fruits to accompany a good body and exceptional balance.

Hacienda El Jardin spans an impressive 271 acres across a set of hills and valleys ranging from ~5,000 to 6,000 feet in elevation. It employs 12 full time employees that handle upkeep as well as assist in the hand picking cherry harvest and coffee drying procedures. Thanks to the nearby Nevado del Ruiz Volcano, the region is composed of a mineral rich volcanic soil and a mix of igneous and metamorphic rocks from previous eruptions. Even today there are several areas known for their hot springs, indicating a continuation of underground volcanic activity. With it's ideal elevation, soil composition and ample annual rainfall, Hacienda El Jardin is well suited for the production of arabica coffee. As such, El Jardin mainly produces Castillo and Caturra varieties, finished in three processes, washed, honey and natural. In the early 16th century Spaniard Conquistadors discovered the Villa Maria region. Early residents of the town settled alongside the banks of the Chinchina River, establishing a local chapel. Early settlers focused their attention on mining gold, silver, iron, limestone and copper. In 1851 settlers agreed to call their town "Aldea de Mana" and later in 1852 it was renamed "Maria's Village." In 1905 after a prolonged many decades of civil war that began in 1860, Villa de Maria was established and became part of the new Caldas Colombian Department. At this time, the cultivation of coffee had already begun to flourish within the region. At present, the region has nearly 70,000 acres dedicated to the agricultural production of coffee, timber, potatoes, fruit trees and bananas, nearly 740 acres of which are reserved exclusively for coffee. Additionally the UN has designated the Chinchina region that surrounds Villa Maria as Colombia's "Coffee Cultural Landscape." Villa Maria is also just one of many municipalities that share a border with the Nevados National Park, which provides nearly 143,000 acres of tropical sanctuary within the Andean range. Not only are there several active preservation and ecotourism programs that are active here, but in the broader sense the vast Nevados National Park composes a protected natural habitat for the local wildlife populations, including tapirs, a small number of pumas and several hundred species of birds.

Cupping Notes: Very Clean with a Juicy, Bright Sweetness. Notes of Chocolate, Caramel, Vanilla, and Dried Fruits. Good Body and Well Balanced with a Lingering Fruity Finish.



Producer:	Hacienda El Jardin
Department:	Caldas
Municipality:	Chinchina
Region:	Andean
Variety:	Castillo & Caturra
Processing:	Washed
Altitude:	5,249 - 6,233 ft (1600 - 1900m)
Coffee Grading:	Microlot
Harvest:	Main Crop Oct - Dec Mitaca (Fly Crop) Apr - Jul