



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Colombia Supremo Bucaramanga San Gil



We are proud to offer you our 18 Screen Colombia Supremo Bucaramanga San Gil from a group of only eight small farm holders from San Gil and nearby Bucaramanga. The farms are located at 4600 feet (1400m) elevation where growers have spread their arabica crop among the tall-trees of the native forests, doing a wonderful job with the region's natural shade canopy to protect their coffee plants from excessive sunlight. Additionally the area's mineral-rich soil that is strewn with volcanic ash provides an excellent nutrient base for their arabica, and the difference is evident in the cup! The Colombia Supremo Bucaramanga San Gil is floral, fruity and balanced with a medium body and medium to high acidity. San Gil farmers are also careful to protect the natural beauty of their region, and with good cause; in 2004 San Gil was dubbed the tourist capital of the larger

Department of Santander, thanks to its many gorgeous hills and rivers, 18th century terracotta rooftops and the extensive availability of hiking and kayaking. Just to get to the farms, one has to travel through the Chicamocha Canyon, a winding, 2000m deep ravine, carved by the Chicamocha River. The farms produce mostly Castillo, Colombia, Caturra and Typica varietals with a maximum production of only 3,000 - 4,000 bags each year. The Colombia Supremo Bucaramanga San Gil is washed, sun dried and expertly milled and sorted to earn it a 18 screen grading on top of its Supremo classification, which is technically the highest grade (17/18 screen) of Colombian coffee exports. At the wash plant, mill operators use a large holding pond that catches organic plant materials generated from the washing process and allows them to biodegrade without interacting with native water sources. This is a simple addition that we're seeing more and more of as farmers are becoming aware of the need to safeguard the environment for future generations.

Cupping Notes: Sweet tart apricot, peach and orange aroma. A very consistent and balanced cup profile with tangerine, orange and notes of tobacco. Medium body and medium to high acidity.



Producer:	Small Farm Holders of San Gil
Department:	Santander
Municipality:	San Gil
Variety:	Castillo, Colombia, Caturra & Typica
Processing:	Washed
Altitude:	4600 ft (1400m)
Coffee Grading:	18 screen
Harvest:	Oct-Jan (Main), Apr-June (Fly)

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