

# Colombia Hacienda El Boton

## Geographic Information

<b>Origin</b>	Antioquia, Colombia
<b>Finca/Estate</b>	Hacienda El Boton
<b>Plant Varietal(s)</b>	Maragogipe
<b>Altitude</b>	1,350m amsl
<b>Rainfall</b>	2,400mm pa
<b>Harvest Period</b>	September - January
<b>Processing</b>	Washed, Machine Dried 15 Hrs @ 45 Deg C
<b>Storage</b>	2014 Crop, Cuvée - Now Ageing in Oak Congac Barrels

## About this Coffee

El Boton is a single estate coffee farm which has been planting coffee trees of the Maragogipe variety since 1931, this variety develops a large tree producing large size cherries. The special ecosystem nature provides at Hacienda El Boton (also known as Villa El Botton) ensures an exquisite aroma and balanced cup. The soil conditions and high humidity create the best condition for growing Maragogipe and the farm develops new seedlings by propagating a selection of the crop each year. After 3 months the best plants in the nursery are moved to the field. The farm believes young and healthy plants create the best quality coffee beans and therefore constantly plant new trees. The trees are shade grown, which reduces yield but improves quality. El Boton trees yield only 120Kg per acre (compared to around 650Kg per acre for a Caturra). The plants bloom in January to March and the bloom only lasts 30 hours before the flowers fall and the cherries start to grow. It takes 30 weeks for the cherries to develop and ripen before being picked and processed.

## Tasting Notes

The El Boton Maragogipe produces a mellow bodied coffee with light to medium acidity. Roasted to Full City (225 °C) the coffee is wonderfully balanced with abundant fruit flavours including apple, pear and nectarine. It displays a caramel sweetness alongside the mellow body making it a delight in the mouth. A suggestion of pimenta spice rounds out the complexity. Everything a great Colombian coffee should be... and a little bit more.

