

Finca Juan Martin - Sotara - Cauca - Gesha - Natural

ACES



The Cup:

Very sweet with intense floral perfume and a creamy mouthfeel; jasmine, berry, cherry, baking spices, chocolate, and lime flavors.

Farm: Finca Juan Martin

Finca Juan Martin is an innovative and experimental farm owned and operated by Banexport. The goal and focus of this project are to cultivate, harvest, and process different varieties in order to develop appropriate practices for each step toward optimum coffee quality. Beyond this, Juan Martin serves as a resource and example for coffee producers that sell and export their coffees through Banexport. Located in the highest area of Sotara, just 30 mins from Cauca's capital of Popayan, Juan Martin is dedicated to developing environmentally-conscious practices as well as providing jobs to community members with educational opportunities. Various maintenance tasks are carried out at Juan Martin Farm: soil conservation is done because of the steep slope of the farm; undergrowth is allowed to grow to avoid erosion; evaluations are made on coffee crops to identify pests or diseases and eliminate them; the surface of the tree is cleaned every 75 days and coffee the space between rows is cleared with a scythe every 2 months. In general, coffees here are cultivated, harvested, and processed while adhering to the highest

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Farm	Finca Juan Martin
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Process	Natural
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Variety	Gesha
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Elevation	2050 MASL
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Region	Cauca
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Country	Colombia
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Harvest	May-August
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standards of quality, organization, and control depending on the ambient conditions as well as the specific needs required by each variety as determined by various factors including Brix level, moisture content, and desired cup characteristics.

Process: Natural Finca Juan Martin - Sotara - Cauca - Gesha - Natural

We started sourcing naturally-processed coffees from Colombia in 2018 and since, have grown to love the unique cup profile that can be achieved through this process. In general, the ripest cherries are selected for natural processing, they are often hand sorted or float-sorted, cleaned, and placed on raised beds in a covered area to dry for at least a two-week period. The high humidity and rainy climates across Colombia do add to the challenging of achieving a high-quality naturally-processed coffee; but, when it is done properly and the coffee is moved consistently throughout the curing process, we find the resulting cup profile to be exquisite.



Variety: Gesha Finca Juan Martin - Sotara - Cauca - Gesha - Natural

There are two primary genetic strains of Gesha (1931; 1956) but both are derivative from Ethiopian landrace varieties collected by the British in the 1930s.



Region: Cauca Finca Juan Martin - Sotara - Cauca - Gesha - Natural

Cauca is in central-western Colombia, stretching from the Western Cordillera mountain range to the Pacific Ocean. Ocean winds and elevation result in Cauca being one of the coolest regions of the country. The coffee in this area is grown mostly by indigenous or Afro-descendant communities. Geographically, the region has many features including the Popayan Plateau, many rivers, and the central volcanic mountain range.



Country: Colombia Finca Juan Martin - Sotara - Cauca - Gesha - Natural

For us at Cafe Imports, there's something about Colombia. Actually, there's not "something" about Colombia, but many, many somethings that make this place particularly special among coffee-growing countries, and as famous. Everyone knows Colombian coffee—or thinks they do. However, to simply say a coffee is from Colombia is to tell just a fragment of the story, like recommending a book to a friend by only telling her the name of the publisher. To really get to know Colombian coffee is to travel thousands of miles, taste through thousands of cups, and wear out dozens of pairs of hiking boots touring hundreds of coffee farms from north to south. Even that's just the beginning—but every beautiful story needs a beginning. We have had boots on the ground (and spoons in the cup) here since our earliest days, and we fall in love over and over again with the regional variations, the varieties, the landscape, and the producers themselves. From our work sourcing strong, versatile workhorse coffees for our Excelso Gran Galope signature offerings; to our celebration of the taste of place with Regional Selects from Cauca, Huila, Nariño, and Tolima; to the discovery and development of microlots from all over the country with our export partners and the producers with whom they work closely—we simply can't get enough. Neither can our customers: Our offerings sheet comprises a wide selection of flavors, farms, and terroirs, and we will continue to explore new-to-us regions and support the mostly smallholder farmers of Colombia into the future, as long as they'll keep letting us come back again and again and again.



Sourcing: Colombia Sourcing Finca Juan Martin - Sotara - Cauca - Gesha - Natural

Our approach to sourcing coffees and developing coffee programs in Colombia has always been rooted in relationships. The large majority of our Colombian coffees are sourced through a few long-standing partnerships that have developed over time into some of our most intentional work. In any normal year, our green buying team travels to Colombia multiple times, visiting farms, meeting with producers, cupping coffees, and approving samples for exportation. Beyond this, we have been able to connect roasters with producers through origin trips and events like "Best Cup". This has resulted in the development of partnerships between roasters and producers which, for us, is an absolute joy to be a part of.



Gallery

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