

LAS NUBES EUGENOIDES

2018 RESERVE LOT OFFERING



COUNTRY	COLOMBIA
REGION	CALI, VALLE DE CAUCA
FARM OWNER	JULIAN VICENTE HOLGUÍN
ELEVATION	1,800-2,000 MASL
SPECIES	EUGENOIDES
PROCESSING	DRY PROCESSED
HARVEST SEASON	NOVEMBER 2018

Since its inception, the specialty coffee industry has focused on one species of coffee: Arabica. Taking cues from the wine industry, there has been much discussion about varieties within the Arabica species. This is for good reason as plant genetics can have a profound impact on the resulting cup. But again, all of the varieties that the Specialty industry has focused on are variants of the Arabica species. Only one other species of coffee is cultivated for consumption: *Canephora* - colloquially known as Robusta. Robusta is, generally speaking, easier to cultivate and produces greater crop yield than Arabica. It is, however, also generally quite poor in cup quality. As such, it has understandably been shirked by the Specialty movement, a movement that focuses on the quality and qualities of coffee.

While Arabica and Robusta are veritable household names in much of the coffee consuming world, it is seldom mentioned that there are roughly 100 other species in the genus *Coffea*. While recent years have seen a greater interest in other species of coffee - a necessary undertaking considering Arabica's dismal future in light of climate change - this has largely been on the side of a small handful of coffee-focused research organizations.

Though distinctly less delicious than Arabica, the specialty industry does owe a great debt of gratitude to Robusta since it is one of two species in the *Coffea* genus believed to be a parent of *Coffea Arabica*. At some point in the last 2.5 million years in the south-western highlands of Ethiopia, a Robusta plant crossed with another species known as Eugenoides. During this crossing, a spontaneous genetic mutation took place, during which the Arabica species was born.

Eugenoides is much harder to cultivate than Arabica. It is very low yielding and it contains less caffeine, an important distinction owing to the fact that some species of coffee produce caffeine as a defense to pests (not all coffee species contain caffeine!). The challenges involved in producing this coffee - which of course translate directly to the price paid - are, however, well worth it in our estimation, as Eugenoides is capable of producing flavors that no cup of Arabica we have ever tasted can produce.

We are so pleased to introduce this Dry Processed Eugenoides lot from Finca Las Nubes in Valle de Cauca, Colombia. This is, without question, the most unique coffee we have ever tasted. Which, is not entirely surprising as it is our first time tasting a coffee produced using the Eugenoides species.

The property that produced this lot (59 hectares in total) has been in the Holguín Ramos family for more than 90 years. Over the course of most of that time, the family made their living by growing sugarcane and palm oil. In recent years, they

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decided to expand to the world of exotic coffee. They also want to make sure that their projects have a long-standing social impact on the families in that area.

Biodiversity is very important to the Holguíns. Specifically, they have planted carbonero, guamos, citronela and tefrosia. Their goal is not to increase the amount produced per hectare but to improve quality by improving soil health and environmental conditions.

The farm has more Eugenoides (>6000 trees) than any other variety, which includes Gesha, Sudan Rume, Laurina, Bourbon, Caturra, Castillo, Maragogype, Arara, Ethiosar, Anacafe 14, Carmodeminas, SL28, and Batian. The taller trees (Gesha, Sudan Rume, etc) are planted at a density of 1,666 trees/hectare while the shorter trees are at 2,500 per hectare. The Eugenoides is very low yielding, and as such even though they have a lot of trees the yields are still minimal. In 2017, their Castillo yielded an average of 3kg of cherry per tree while the Eugenoides was less than .5kg!

The Holguín family currently employs 150 people across 44 families.

IN THE CUP

Berries, stone fruit, milk chocolate, and toasted brown rice on the nose lead into what is, without question, the most unique cup profile we have ever tasted: notes of berries, cereal-milk, candy, bubblegum, and taro bubble tea finish with a mouth-coating sweetness that reminds us of stevia. Of note is the fact that there is a complete lack of bitterness in the cup, owing to the Eugenoides species extremely low caffeine content. For a company that fancies ourselves fairly straightforward when it comes to tasting notes, we find ourselves having to describe this coffee in ways we never have before. This is a wild and unique coffee.

THE TAKEAWAY

Produced in Valle de Cauca, Colombia, this Dry Processed lot was made from a species of coffee called Eugenoides. Our first time offering anything other than an Arabica coffee (the species that nearly all Specialty coffee is produced from), this coffee is unlike anything we have ever tasted. Click the "Download Info Sheet" button below to read more about this fascinating coffee.

