

DIRECT TRADE



Anjilanaka Bolivia INTELLIGENTSIA COFFEE

Silky and smooth on the palate, this year's Anjilanaka brings a balanced and steady character. Green grape, honey and apple skin notes give dimension without sacrificing delicacy while burnt caramel and hazelnut notes mark the finish.

LOCATION Los Yungas, Bolivia
PRODUCER Agricafe
VARIETAL Typica, caturra, catuai
ELEVATION 1600 - 2000m
HARVEST May - July

FLAVOR Green grape, honey, almond, apple
ACIDITY Balanced
MOUTHFEEL Silky, smooth
FINISH Hazelnuts, caramel

KYLE'S NOTES

In 2011, Bolivia remains a relative outlier in the specialty coffee conversation. This is due in large part to the dark, ever-increasing shadow of Bolivia's more famous export, the narcotic derivative of the coca plant (cocaine).

"Cocaleros" (coca farmers) have seen Bolivia's restrictions on their production relax significantly since 2006 and the election of President Evo Morales, himself a former cocalero. Compared to coffee, coca yields much higher profits for farmers. The coca leaf only takes about 6 months to reach maturation, the trees themselves require very little effort to cultivate and prices paid to farmers are exponentially higher for the coca leaf.

Bolivia's lack of infrastructure also threatens the vitality of its coffee trade. As a landlocked country, Bolivia has no sea ports of its own for coffee shipment. Also, most of the great coffee is grown in the Yungas Jungle, an unbelievably lush and biodiverse region on the eastern slope of the Andes that has only one road for coffee transport, affectionately known as "El Camino de la Muerte" (Death Road). The road is considered one of the World's most treacherous due to its narrow footprint and the sharp cliff drop off the edge. Trucks that must carry shipments along this path must also shorten the length of their axels to ensure that their tires remain planted for their journey. The coffee will travel through humid jungle climates all the way up to the incredibly high altitude of over 4000m in Altiplano where it will go through its final milling

These elements have conspired to



create a significant decrease in coffee production over the last five years, which is a sad fact for those of us who love these coffees.

And there is much to love. In spite of the country's troubles it has much going for it. Bolivia is home to absurd elevations for coffee cultivation, in one case exceeding 2600m, which is by most accounts the highest elevation for commercial coffee cultivation in the World. The Yungas generally has a great climate and makeup for coffee quality, with gusty, cold winds at night and bright sunlight during the days.

The proliferation of the high quality typica, caturra and catuai varieties is another big factor in the quality of Bolivia's



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coffee. The vast majority of coffee farms in Bolivia are very small and tended by one family. The care taken in cultivation is generally of the highest quality as well as with tremendous respect for the land, a cultural hallmark of the Aymaric people who have lived in these mountains for thousands of years.

None of these individual positives would amount to much without the work of Bolivian specialty coffee's visionary leader, Pedro Rodriguez of Agricafe. Pedro's mill, located in Caranavi deep in the basin of the Yungas, is simply one of the cleanest,



most transparent and efficient examples I've ever seen.

During harvest, the mill takes deliveries of fresh cherry beginning late in the day and stretching into the following morning. It is widely known that here, only perfectly ripe cherries will be accepted and I've witnessed the QC Manager, Wilfredo Torrez reject many deliveries on this basis. The cherry is consolidated and milled together, landing in the fermentation tank by end of morning and staying in there the

next 12-24 hours. It is then dried using a combination of raised beds, patios and mechanical driers before it is bagged up in parchment, to be moved to Agricafe's Altiplano dry mill.

Upon delivery, farmers are given payment on the spot. When Intelligentsia purchases the coffee, a second premium is given to the producer. The producer then signs a receipt, which is sent to our buyers in the US.

Pedro's QC staff, mill management and waste water treatment are among the very best in the World, and this mill is a shining example of ingenuity and quality.

More excitement lies ahead for next year, as Pedro and crew have been busy adding an additional processing line which will allow for the separation of the highest quality microlots, which is an incredibly exciting development for the future.

We are extremely excited about this year's Anjilanaka. The quality has surpassed our expectations in a profound way and we believe this to have been the best year for this coffee yet. Enjoy while you can, because this is a real gem.

