

Company History

United States

Import/Export & Distribution:
General Inquiry: info@oldspanishmain.com

U.S. Distribution & Sales:
Kelley Edwards
General Inquiry: kedwards@oldspanishmain.com

Old Spanish Main Coffee Company
5031 Lancashire Ct
Flowery Branch, GA 30542
Phone: 404-787-7125 Fax: 770-965-3866

Colombia

General Manager:
Carolina Cardozo Peréz
General Inquiry: ccardozo@oldspanishmain.com
Bogotá, Colombia

Commercial Manager:
Andrea Soler
General Inquiry: asoler@oldspanishmain.com
Bogotá, Colombia

Logistics Manager:
Orlando Charry Gonzalez
General Inquiry: ocharry@oldspanishmain.com
Cali, Colombia

Exporter:
Comercializadora Internacional
Old Spanish Main, Ltda.
Calle 167 No 43-20
Santa Fe de Bogotá, Colombia
Telf. 091.678.6819

From the U.S. dial
011-571-678-6819

Production:
Hacienda Old Spanish Main
Carrera 11 # 6-38 Casa Campesina
(Garzón) Huila, Colombia

Old Spanish Main's plantations were established by a catholic priest in the 1800's in the Department of Huila, Colombia. The priest required the members of his parish to pay penance by planting coffee fields. For generations these farms have been passed down from generation to generation until export cultivation began in the 1950's. We are now pleased to make these and other fine coffees available to connoisseurs and tradesman in the United States. Old Spanish Main goes to great efforts to produce the finest coffees available. Our growers are members of the family and share in the responsibility of producing an exceptional coffee. With our certified agronomists on staff and with quality control during all phases of production, we have every confidence that you will only find excellence in every cup.



*Producers of the World's
Finest Arabica Coffees.*



www.oldspanishmain.com

Production

Located in the most fertile coffee region in all of Colombia, Hacienda Old Spanish Main only uses the finest materials in the production of its coffees. We realize that every step of the growth and harvest process has an impact on the quality of your cup.

As a result, we continue a 50 year tradition producing the finest coffees for coffee lovers around the world.



We employ a staff of agronomists and coffee professionals that work every day to make sure that our coffees will meet all of your expectations.



The Depulper is used to remove the fruit from the outside of the coffee bean. A spinning cylinder tears the fruit away and ejects the coffee bean down a chute into a collector. This is a hand-powered model..



Import & Distribution

Cultivating the world's richest coffees not only demands excellence in processes, but the cultivation of relationships as well. We build relationships with our Colombian neighbors, and plantations in Guatemala, Nicaragua, Costa Rica, and other coffee producing countries to bring you a variety of world-class coffees at exceptional prices. Check online or call for a list of current coffee offerings.

After the harvest, the beans, stripped of their fruit are deposited into a fermentation tank to remove the mucosa. This is the mucous covering that surrounds the outside of the parchment. This process usually lasts 16 to 24 hours. After this period expires the coffee is set out on patios to dry for up to one week.



Distributing in small or large volumes, green or roasted we can provide you with all of your coffee needs. Please contact us for any specific needs that you may have, we're happy to help.



World Export

Old Spanish Main provides exportation services for South American products such as our fine coffees, sugar, leather and other products from Colombia, Ecuador, Venezuela, and Brasil. Operating from Colombian ports of Santa Marta, Barranquilla, Cartagena and Buenaventura, our Colombia branch, C.I. Old Spanish Main, Ltda. provides these services on many types of products. Please contact us regarding any exports you would like to make as we provide the products and services to make these fine South American products available to the world. Contact our Bogotá or

United States office for procedures and further details.



At the time of the harvest, the coffee cherries are picked from the trees by hand. A typical harvest will require six passes of the field by workers. Workers should only pick ripe cherries as immature or over-mature cherries will produce unpleasant flavors in the cup.