



# HACIENDA BREW

MASTER'S CHOICE TASTING GUIDE

BOURBON BARREL-AGED  
COFFEE BEANS

MEXICO CHIAPAS  
DARK++ ROAST

FOR CONNOISSEURS OF COFFEE  
AND THE HOME CAFÉ



**DRAMA SERIES**

# CORTEZA GOLD

*Perry D. Marco*

*Merri Christi*

The coffee drama is coming back for Season 2. Stakes are higher as a new battle for land and family heritage emerge.

Season 1 is now streaming on the Perrimark channel [Youtube.com/Perrimark](https://www.youtube.com/Perrimark).



# Editor's Letter

**Each cup tells the story of origin, soil, and the hands that harvested and turned the roast.**

There is a moment — just before the pour — when time seems to still. The aroma rises, rich with promise, and you realize that coffee is not merely a drink; it's a ceremony of connection.

In this edition of Hacienda Brew, we invite you to slow down and enter this luxurious pause. Inspired by the world of the *Corteza Gold* drama, our imagined Hacienda becomes a mirror of real life — a place where craftsmanship, culture, and connoisseurship meet.

The Mexico Chiapas Bourbon Barrel-Aged Coffee purchased for, and featured in, our Master's Choice series is a story of transformation. Born in volcanic soil and matured in American oak barrels, its character unfolds with a rich and velvety flavor — whispering

notes of caramel, dark fruit, and that elusive bourbon warmth. Yet there is no alcohol here, only the echo of its history, infused through time, wood, and patience.

As you sip, imagine the rhythm of the hacienda — the golden light filtering through tiled archways, the quiet hum of life unfolding beyond the veranda, and the comfort of knowing that luxury can be as simple as a cup brewed with intention.

Let this be your invitation to taste deeply, to feel fully, and to rediscover the art of savoring life — one pour, one story, one sense at a time.

*Merri Christi*

Founder, Corteza Coffee Club  
Signed Master's Choice Edition No. 01

*Rustic charm  
The essence of  
Fall.*





*Step into the Corteza Hacienda — a space where every cup tells a story, and every sip is a journey.”*

**Welcome to the Hacienda Brew Magazine. an estate-inspired magazine of the Corteza Coffee Clubhouse, born from the world of the Corteza Gold coffee dynasty drama series.**

**Here, coffee is more than flavor — it is heritage, story, and a lifestyle. Just as the couple behind the Corteza story, Merri Christi and Perry D'Marco, bridge Mexican-American and African-American legacies, our newsletter blends rustic tradition with modern indulgence.**

**Every cup you pour invites you into an experience, where craft, culture, and indulgence meet. This is your personal doorway into a world few have had the pleasure to explore.**



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# HACIENDA BREW

MASTER'S CHOICE EDITION –  
AUTUMN 2025

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MEXICO CHIAPAS BOURBAN  
BBARREL-AGED COFFEE



*Roasted by*

REGENT COFFEE

*Coffee purchased directly from  
the roaster*

*From the first sip to the dessert pairing that completes the tasting, we celebrate the dedication of the roaster, the nuance of the landscape, and the ritual of coffee shared in a home café. May this edition inspire your palate, elevate your rituals, and deepen your appreciation for the craft that transforms a humble bean into a moment of luxury.*

— Merri Christi

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Hacienda Brew is a digital publication of The Corteza Coffee Clubhouse.

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A publication of The Corteza Coffee Clubhouse



*Chiapas: The Jewel of  
Mexico's Coffee*



Every coffee tells a story,  
this one tells a legend.

In the highlands of Chiapas, where mist meets mountain, generations of Tzeltal farmers cultivate Bourbon Arabica with quiet precision. The altitude, the volcanic soil, and the patience of their craft give this coffee its rare depth.

Each bean carries the imprint of its origin — a balance of nature, heritage, and skill. From these slopes comes a cup that speaks of time, care, and character — the kind of coffee that defines connoisseurship.

*Merri Christi*

Founder, Corteza Coffee Club  
Signed Edition No. 01

# Land of the Ancestors

## The Indigenous Farmers Behind Chiapas' Bourbon Coffee

### The Kulaktik Cooperative

Over 150 smallholder coffee growers in the Central Highlands of Chiapas form the Kulaktik Cooperative — the Tzeltal word “Kulaktik” means “vine.”

These indigenous farmers, many of Mayan Tzeltal descent, cultivate Typica, Bourbon, and Caturra varieties on fertile volcanic slopes between 1,100 and 1,550 meters.

They grow organically, guided by ancestral rhythms, and their USDA-certified beans speak of soil, sky, and story.

🌿 **Tzeltal Heritage**  
The Tzeltal people speak the ancient Mayan language of the same name. Their culture is deeply connected to land, ritual, and reciprocity — values that infuse every cup with quiet grace.

# The Harvesting



## Harvesting Bourbon Coffee Beans

Every element of this Mexico Chiapas coffee reveals a dialogue between nature, heritage, and craftsmanship — a union of altitude, culture, and fire.

### The Origin: Chiapas, Central Highlands

This coffee is cultivated in Tenejapa, within the Central Highlands of Chiapas, Mexico — a region known for its misted volcanic soils and dense biodiversity.

The farmers belong to the Kulaktik Cooperative, a collective of more than 150 smallholder growers, most of whom are of indigenous Tzeltal Mayan descent. The name Kulaktik — meaning “vine” — reflects the interconnected nature of their community and their deep relationship with the land.

Each farmer tends small family plots between 1,100 and 1,550 meters above sea level, classifying this coffee as SHG — Strictly High Grown. This altitude slows the maturation of the coffee cherries, allowing complex sugars and organic acids to develop within the bean. The result: denser beans with more nuanced structure and sweetness.

Their commitment to purity extends beyond cultivation — the cooperative is USDA Certified Organic, ensuring the land remains rich, unpolluted, and sustainable for generations.

## The Bourbon Barrel

Across the world's most devoted coffee traditions, time itself becomes an ingredient — a quiet artisan shaping the bean's destiny. Through patience and transformation, the raw seed of a fruit becomes something far greater — a vessel of memory, craft, and culture. Some rest in oak barrels, steeped in soft echoes of bourbon and smoke.

Others breathe quietly within clay vessels, the earth itself imparting warmth and mineral calm. And in Japan, the rare Sumiyaki roast honors carbon — fire and charcoal — as the final stage of discipline. Each method refines what the farmer began: turning green coffee into something transcendent, structured, and mature.

From oak to clay to charcoal, each practice reveals a shared truth: time is the unseen craftsman.

In every stage — aging, fermenting, roasting — coffee undergoes an alchemy of patience and transformation.

It reminds us that refinement, whether in a barrel, a vessel, or a flame, begins not with speed but with stillness.



## **The Process: Washed and Barrel-Aged**

After harvesting, the cherries are washed processed, a traditional method that emphasizes clarity and balance.

In this process, the fruit's outer mucilage is removed through fermentation and water rinsing, leaving behind the clean, parchment-covered seed.

This washed profile gives the coffee its clean cup character — a refined, transparent base that highlights terroir.

Once dried, the beans undergo a barrel-aging process unlike any other. They rest within used American oak bourbon barrels, where they gently absorb the essence of the spirit — not its alcohol, but its aromatic legacy.

Inside the wood's grain remain vanillin, caramelized sugars, and oak lactones, compounds that impart sweet bourbon aroma, toffee richness, and warm wood tones to the coffee. Over time, the beans take on a subtle bourbon perfume, deepening their flavor layers without overpowering their natural sweetness.

This dual process — washed for purity, barrel-aged for depth — creates a coffee of dimensional flavor and sensory poetry.

# The Roasting Room



## The Craft of a Barrel-Aged Legend

### The Roast: Dark++ — Fire Meets Oak

At Regent Coffee, a boutique roaster on Brand Boulevard in Glendale, California, these Chiapas beans meet their final transformation.

Roasted to a Dark++ profile, they reach a point of balance between boldness and restraint — the moment where caramelized sugars deepen into bittersweet chocolate and molasses, yet the integrity of the bean remains intact.

This technique evokes the Japanese Sumiyaki method, where coffee is roasted over charcoal to achieve smooth intensity and delicate smokiness. The Dark++ roast pays homage to that philosophy — emphasizing precision, patience, and control over heat.

The result is a cup with a heavy, velvety body, low acidity, and an aromatic profile layered with sweet oak, bourbon warmth, and cocoa-rich resonance.

### Collector's Insight

Aged in bourbon barrels and born from volcanic highlands, this Chiapas coffee bridges heritage and innovation. Its Dark++ roast channels the precision of Japanese Sumiyaki charcoal craft, while bourbon barrel-aging infuses oak sweetness and bittersweet depth. SHG EP-graded beans ensure every sip is dense, clean, and resonant — a coffee of structure, soul, and lingering warmth.



# THE TASTING ROOM

*Luxury isn't about opulence; it's about ritual, atmosphere, and attention to detail*

A close-up photograph of coffee foam in a white cup, showing fine bubbles and a rich, light brown color. The foam is the primary focus, with the dark coffee liquid visible in the background.

# Ratings

## The Grading: SHG EP — The Mark of Refinement

This coffee's classification of SHG EP (Strictly High Grown, European Preparation) marks it as an elite grade.

SHG denotes its high-elevation origin, synonymous with density and complexity.

EP signifies hand-sorted perfection — beans meticulously screened to remove defects, broken pieces, and inconsistencies.

Together, SHG EP assures the connoisseur that every bean has passed through human care and expert selection — ensuring a consistently refined experience in every cup.



*Taste  
a u o r*

# HACIENDA BREW

## Connoisseur's Cupping Form: Mexico Chiapas Bourbon Barrel-Aged Coffee

### Coffee Identification

#### Field Details

Name: Barrel-Aged Mexico Chiapas  
Country / Region: Mexico – Tenejapa, Central Highlands, Chiapas  
Farm / Cooperative: Kulaktik – >150 Indigenous Mayan Tzeltal Members  
Varietal: Typica, Bourbon, Caturra  
Process: Washed, Barrel-Aged in American Oak  
Altitude: 1100–1550M  
Roaster: Regent Coffee (Glendale, CA)

#### Tasting Notes:

Temperature:  Hot  Cold

Notes / First Impressions:

### Brewing Method

(Select the method used for this tasting)

French Press  Pour Over  Espresso   
AeroPress  Drip/Filter  Other: \_\_\_\_\_

Additional Notes:

–

### Tasting Notes

Temperature:  Hot  Cold

Notes / First Impressions:

---Aroma

Temperature:  Hot  Cold

Notes:

### Flavor Highlights (Master's Notes)

Sumiyaki-like with sweet oak

Rich bourbon aroma

Bittersweet depth

Heavy body, low acidity

# Tasting Notes

*Luxury isn't about opulence; it's about ritual, atmosphere, and attention to detail*

## What the Connoisseur Experiences

In the cup, this coffee delivers sweet oak and bourbon aromatics, bittersweet chocolate depth, and a silken, full-bodied finish.

It's an experience that bridges the rustic authenticity of Chiapas with the disciplined artistry of Japanese roasting and the barrel-aging traditions of Kentucky bourbon.



## What the Connoisseur Experiences

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# Dessert Pairings

## Spiced Mixed Nuts

2 Tbsps. Butter

1 Tbsp. + 1 tsp. of brown sugar

1/4 teaspoon of Cinnamon

1/4 teaspoon of cumin

1/8 teaspoon of cayenne pepper

Saute 2 cups of mixed nuts in the butter.

Use a spatula or wooden spoon to stir the nuts for even coating.


Add your spices and brown sugar.

Stir until the the spices, sugar, and butter form a toasty brown, almost candied, coating on the nuts.

# Dessert Pairings

## Dark Chocolate Hack

Add a little cayenne pepper to sharpen the velvety richness and sweeten the undertones of Dark Chocolate.

A scenic view of a mountain valley. In the foreground, a small village with several houses featuring rusted metal roofs is nestled among lush green trees. The middle ground shows a wide valley with rolling green hills and a river winding through it. In the background, majestic mountains rise, their peaks partially obscured by thick, dark, stormy clouds. The overall atmosphere is dramatic and natural.

Aged in American oak barrels and  
born from Mexico's volcanic  
highlands, this coffee bridges  
heritage and innovation.





At Hacienda Brew, we believe coffee is more than a drink — it's a culture, a tradition, and a way of creating warmth in the spaces we call home.

Inspired by the timeless haciendas of Latin America and the global influence of the African Diaspora, where coffee has long been a symbol of hospitality and heritage, our magazine brings together the soul of Hacienda living and the rich traditions of coffee culture.

A hacienda is not defined by architecture alone, but by the feeling it gives: rustic beauty, generous hospitality, and a sense of belonging. That feeling can live anywhere — in a sprawling countryside estate, a modern city apartment, or a cozy corner by your kitchen window.

Through carefully curated design ideas, recipes, coffee rituals, and stories of origin, Hacienda Brew shows you how to recreate this world in your own home. Even the smallest space can become your personal coffee sanctuary — with a rustic terracotta mug, a handwoven cloth, or a bowl filled with seasonal comforts.

Coffee has always been at the heart of Mexican, Latin American, and Black culture — from its first discovery in Ethiopia to the rich reserves and the café traditions of Mexico, Colombia and beyond. This deep connection makes Hacienda living and coffee culture natural partners, both rooted in warmth, richness, and community.

# HACIENDA BREW

Mexico Chiapas  
Bourbon Barrel-  
Aged Coffee

T a s t i n g   G u i d e

SPECIAL EDITION NO. 1

• FOR CONNOISSEURS OF  
• COFFEE & THE HOME CAFÉ