

HACIENDA BREW

FOR COFFEE AND HOME CAFÉ CONNOISSEURS

FEATURING

*MOKA JAVA,
VOYAGE OF COFFEE'S OLDEST
BLEND*

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Every cup tells a story, and every sip is a journey.

Welcome to the first issue of Hacienda Brew, the estate magazine for coffee and home café connoisseurs. This publication was 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.



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, 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 global 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 daily life, whether it's turning a small space into a home café or finding the hidden jewel in your neighborhood for your daily coffee run.

Coffee has always been at the heart of Mexican and Latin American, and African culture — from Ethiopia and Yemen giving birth to the drink to Oaxaca's (Mexico) earthy reserves and the café traditions of Colombia and beyond. This deep connection makes Hacienda living and coffee culture natural partners, both rooted in warmth, richness, and community.



Apple Cinnamon & Coffee Centerpiece

Step into the Hacienda Brew coffee harvest — featuring this autumn's coffee and culinary centerpiece for your fall kitchen and coffee bar.

And because Hacienda Brew is born from the imaginative world of our coffee dynasty series Corteza Gold, it is more than a magazine: it is an invitation into a story universe unlike any other. Through our pages, our YouTube channel, and the Perrimark Cultural Estate's website, you are not just reading about coffee culture — you are living it alongside us.

Welcome to Hacienda Brew: your gateway to coffee, culture, and hacienda living — wherever you are.

Tracing Coffee's Oldest Blend Across the Seas

*Mocha Java is a voyage
across continents,
centuries, and flavor
itself.*

"Combined, these beans created the world's first intentional coffee marriage – a cup bright, grounded, exotic, and comforting."

When we speak of Mocha Java, we are not simply talking about a blend of beans. We are invoking centuries of history, ocean voyages that stitched together worlds, and cultures whose legacies still ripple through every cup.

Before Mocha Java ever reached European coffeehouses, the story begins further inland, in the mist-shrouded highlands of Ethiopia, the ancestral home of coffee. Here, wild Arabica trees gave birth to the drink that would transform the world. Oral traditions tell of Kaldi and his energetic goats, but beyond legend, Ethiopia's heirloom varietals remain unmatched for their genetic diversity and flavor. From Ethiopia, coffee crossed the Red Sea into Yemen, where the miracle of cultivation began. It was in Yemen that the humble cherry became an agricultural treasure, nurtured on terraced mountainsides, and carried to the port city of al-Mokha—giving the world its first great coffee name.

"With every sip, you're tasting centuries of care, tradition, and global heritage."

By the 15th and 16th centuries, Yemeni merchants had established coffee as the lifeblood of trade routes stretching from Cairo to Istanbul. Sufi mystics drank it for devotion, scholars for study, and travelers for stamina. Mokha became more than a port—it was a beacon, a gateway that announced coffee's arrival on the world stage.

Across the seas, on the volcanic island of Java in Indonesia, Dutch colonists established their own coffee estates in the 17th century. While the methods of introduction were entangled with colonial ambition, the people of Java embraced coffee deeply, making it part of their culture and economy. The island's fertile volcanic soil and humid climate proved ideal for the crop, producing beans with an earthy, deep character unlike Yemen's bright and wine-like notes.



Long before the era of single-origin micro-lots, the world's first commercial coffee blend was born. In the 17th century, Dutch East India Company vessels sailed the open oceans to carry two precious cargoes in separate holds: wine-like Arabica from the ancient Yemeni port of Al-Makha, and deep, full-bodied beans from the volcanic soil of Java.

The real magic took place at the end of the spice routes. In the coffeehouses of Amsterdam, London, and Vienna, roasters found that Java's heavy, syrupy body formed a velvet canvas for Mocha's bright, dried-fruit acidity. Combined at port, they became Mocha Java—a luxury staple that defined early European coffee culture.

Today's home café barista can recreate this historic luxury right on the counter. Specialty roasters still craft this timeless pairing, carefully matching authentic Yemeni beans (or Ethiopian naturals) with deep Indonesian lots. Brewing Mocha Java at home isn't just making a morning cup—it's a sensory travelogue bridging mist-shrouded mountain terraces



As coffee lovers, we must also acknowledge the modern parallels: the call for direct trade, fair trade, and transparency. The same regions that birthed Mocha Java still face challenges of equity and sustainability. By choosing roasters who honor farmers with fair pay and highlight origin stories, we can drink Mocha Java not just as a blend of beans, but as a celebration of cultures that gave the world this gift.

Mocha Java is not merely history—it is heritage. It is Ethiopia's ancestral spark, Yemen's terraced devotion, Java's volcanic depth. To sip it is to travel across centuries and continents, to honor the hands that planted, picked, and preserved it, and to embrace coffee not just as a drink, but as a shared human journey.

Coffee Bean Spotlight: Moka Java

Flavor Profile

Winey fruit, dark chocolate undertones,
earthy balance

Perfect Pairings

Fresh figs, echoing Mediterranean sweetness

Spiced dark chocolate squares

A hint of cinnamon or cardamom for a hacienda-style
flourish

✦ **Pro Tip:** Brew in a French press for full, velvety
body. Pour slowly, inhale deeply, and enjoy.

Hacienda Note:

Home Café

Your Home Café

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

By curating your own space, you step into the Hacienda's story every morning. This is not simply décor — it's a lifestyle and your daily indulgence.