

Considering Jamaica's Blue Mountain Coffee

Regarded by many as the Rolls Royce of all coffees, Blue Mountain Coffee has a full flavor, balance, prominent fruit flavors, and acidity and provides all the satisfaction one could want with a strong and intense aroma. It has a very clean taste, with a noticeable sweetness. It has got a bold, smooth and rich flavor. This particular type or brand of coffee is a connoisseur's delight made from the best local blue-green beans.

This particular brand of coffee is recognized as one of the most prized coffees world wide and is in high demand. The government of this wonderful Caribbean country has certified this as official 100% original. There are absolutely no filler beans and the product should not be confused with counterfeit coffees using the same name. Because of the restricted geographical range where it is grown, this coffee is available in limited quantities and the price is thus on the higher side.

The coffee in question is the easily the most famous exotic coffee in the world. The unique combination of soil and micro-climatic conditions specific to the Jamaica Blue Mountain ranges give this coffee a flavor and aroma coveted around the world. This is one of the rarest coffees available and also commands one of the highest prices. This wonderful coffee is considered by many to be the best in the world, and for good reason. While taste is very subjective, we can say that volcanica Jamaican Blue Mountain Coffee is known for being incredibly well balanced in flavor, with medium acidity and excellent body.

This Coffee growing region is in fact only a tiny growing area of around 15,000 acres. The original 100% variety is one of the highest grown coffees in the world. The climate, geology and topology of this country combine to provide the ideal location. The spine of mountains that runs across Jamaica ends in the east of the island in the Blue Mountains, which reach to over 7,000 feet. The climate is cool and misty, with frequent rainfall, and the rich volcanic soil is well drained. Terracing and mixed cropping are used, with coffee growing alongside bananas and avocados.

The popularity and high demand for this gourmet coffee has resulted in some coffee retailers and roasters selling other coffees under this particular label. Because of this, all shipments of this coffee must be certified and approved and by the only certifying agency, the Coffee Industry Board of this prime tourist country.

This Coffee is the most famous specialty coffee and has its own strain of coffee bean described as blue-green beans. The country of Japan purchases 90% of the yearly crop and the rest is exported mostly to North America and this particular beverage from Volcanica is certified by the Jamaica Coffee Industry Board.

History Of This Coffee : In 1730 the British introduced coffee to Jamaica, initiating the long and fascinating history of Jamaica Blue Mountain coffee. Government support and instruction in the art of cultivation allowed the industry to develop in reputation and quality. In the years between 1728 and 1768, this coffee industry developed largely in the area at the foothills of St. Andrew. This then expanded into the Blue Mountains.

In 1891, efforts were made to increase the production of coffee and to establish a central processing and grading system. This effort to raise the quality level was not successful until in 1943 when the quality deterioration resulted in Canadian market refusing shipments. Canada was at that time was the largest purchaser of Jamaica Blue Mountain coffee. Thus, the government established a Central Coffee Clearing House in 1944. All coffee for export had to be process through the Clearing House where it was

cleaned and graded. This resulted in the vast improvement in the quality of coffee being produced by Jamaica.

This coffee can be easily as termed as the world's best coffee. You got to taste it to believe this.

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