

Rainforest Spices

Vanilla beans and extract, cocoa nibs, chocolate drinks, true cinnamon, black and white pepper, and allspice are all available at our unique Spice Shoppe at farm direct prices.



"Loaded with goodies we purchased from the Spice Shoppe, we departed Villa Vanilla...with a sense that we had experienced all that the good earth had to offer."
-Nature Landings



"Flavors of the World"
Vanilla, Cocoa & Ceylon Cinnamon

How To Get There:

From Quepos (Pali) take the paved road south toward the hospital and airport. At the "la Managua" gas station intersection, continue straight east, toward the mountains on the gravel road. After 6 km, you will pass through the town of Naranjito. Continue one more km until you arrive at a "Y" intersection. Stay left at the "Y" and continue for an additional 4 km. Villa Vanilla will be on your left and is clearly marked with a colorful sign. Villa Vanilla signs are also placed at both intersections.



Call or Email for tour prices and reservations.

Tour Schedule: 9 AM and 1 PM Daily

Villa Vanilla: 2779-1155

Cellular: 8839-2721 (English & Spanish) & 8878-4826 (English)

Email: vanilla@racsa.co.cr

Website: www.rainforestspices.com

We also provide hotel pickup with our vanette



Spice Tour & Gourmet Tasting

- 1) The 2½ hour tour starts at the post-harvest warehouse where we dry, process, and package our spices.
- 2) Then you'll take a gentle walk through the plantation on our "Epiphyte Trail", a winding garden-like path where you will experience the sights, aromas, and tastes of tropical spices, essential oil plants, and exotic ornamentals.
- 3) You will then pass the fish pond on the way to the Viewpoint, where in addition to enjoying the view, you will experience a tasting of an assortment of gourmet spice treats prepared by our pastry chef.
- 4) The last stop is our now famous Spice Shoppe, where you can stock up on vanilla beans & extract, Ceylon cinnamon, cocoa nibs, allspice, ylang oil and other spices to use at work/home or give as gifts!



Vanilla Orchid Flower

Villa Vanilla Spice Plantation is located in the Central Pacific rainforest 10 miles east of Quepos and Manuel Antonio National Park. The plantation is a tropical laboratory for sustainable agriculture and is comprised of 27 acres of agricultural production and 125 acres of primary and secondary rainforest. Cash crops include our major spice – vanilla – as well as cocoa, true (Ceylon) cinnamon, black and white pepper, allspice, cardamom, plus a variety of exotic fruits and essential oil plants. The plantation and all of our products are certified organic and demeter biodynamic. In addition to our edible crops, our tour also showcases our unique collection of epiphytes (airplants) such as orchids, bromeliads, and tillandsias.



"Best foodie tour on the west coast!"

Liz O'Connell – Boston, Mass

TASTE THE RAINFOREST!

Vanilla is the most popular flavor in the world and is the plantation's major crop. It is the second most expensive flavoring agent due to the labor-intensive nature of vanilla cultivation and processing. Vanilla is native to Mexico and Central America.



+An independent vanilla website honored our gourmet beans with the "Longest Vanilla Bean" award, describing our vanilla as exceptional and stating, "I recommend this to anyone looking for the ultimate organic vanilla." -Jan www.vanillareview.com



Come learn about the secrets of the ancient 3500 year-old relationship between two of your favorite flavors – vanilla and cocoa!



Epiphytes, also known as "air plants", grow without soil, attach to other plants. Their moisture and nutrients are provided by the atmosphere.



While walking through our spice plantation, you will enjoy our unique collection of epiphytes as well as several exotic varieties of ornamental gingers and heliconias on the way to the breathtaking viewpoint.



View Point Tasting