

OLD WORLD



CHARM

Resting on South America's northern shores, the tropical city of Cartagena is nothing short of intoxicating. Photographer Vanessa Granda captures the brightly painted houses, lazily swaying palm fronds, and sticky salt air blowing in off the Caribbean Sea—transporting us to a state of pure Colombian calm.





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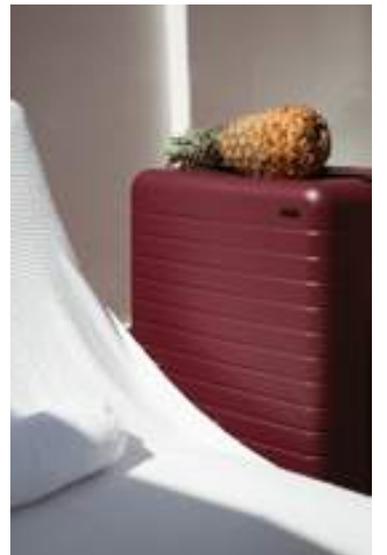


**AND
OF
BREEZES.**

**AFTERNOONS
NIGHTS
ANTIC**



**-GABRIEL
GARCÍA MÁRQUEZ**



MODA COLOMBIANA

Cloclo Echavarria is bringing Colombian fashion to the world—when she's not bringing the world home to Cartagena.

Words by Ally Betker Photos by Vanessa Granda



Above: Cloclo Echavarria shopping in Cartagena.

Left: Wearing a Gioia Bini dress and Casa Chiqui earrings.

Right: In the lush garden of her family home. "I never wear shoes here," she says.



I ALWAYS WANT TO TURN ANYTHING INTO A BUSINESS.



It's not surprising that Cloclo Echavarría has an eye for design. After all, she's the daughter of Chiqui Echavarría, Cartagena's preeminent party host, owner of the Casa Chiqui store and brand, and gardener extraordinaire. But what's also quickly evident about Cloclo is that she has a mind for business.

Though she lives in London now, she grew up in Miami, Geneva, and Switzerland, visiting Cartagena for the holidays—and in particular for her mom's epic New Year's Eve parties and Christmas dinners with a hodgepodge of newly collected friends. These days, she returns to the family home as often as she can. "The first thing I do when I come here is walk around the garden," Cloclo says. "Every time I come back, the garden has changed—two years ago, my mom started tying orchids in all the trees."

The casa of Chiqui was the precursor to Casa Chiqui, the home goods and fashion emporium she opened in 2011. Back then, Chiqui mainly sold furniture and home décor picked up on her travels. But to cater to tourists, she started carrying traditional Colombian mochilas, Balinese baskets, and accessories, and eventually started making her own jewelry. "Just so the clients could take something with them," explains Cloclo, who adds that her mom is now producing "a ton" of clothing, accessories, and jewelry—she's become particularly well known for her Wayuu earrings, which are oversized, colorful, and feature poms poms and charms. "It's really funny because she didn't tell us, and all of sudden she's producing all these things. And I'm like, wait a minute, we can turn this into a business," says Cloclo. "I always want to turn anything into a business."

Recently, she did exactly that, launching a consulting firm with her cousin Giovanna Campagna with the goal of bringing Latin American designers to the United States. With Creo Consulting, Cloclo can essentially draw anything into her entrepreneurial fold.

On this particular trip to Cartagena, she's hoping to scale production of Casa Chiqui products, creating line sheets and pulling samples to shoot in New York, where she's headed for fashion week. In her mom's workshop on the second floor of the store, she reviews new designs: "*¡Ah! Esto me encanta...esta también...esta también...¡Que linda!*" she exclaims. There's an energy in the way she navigates things—you get the sense she sees the world in different color tones. With that vision, Latin American designers could expand their presence not only in the U.S. but in the world over.

Clocco has already gotten started with that. She helped bring her mom's tunics, earrings, and Werregue baskets to Madeline Weinrib's textile shop in Manhattan this past June, and assisted Esteban Cortázar in curating a Colombian pop-up shop at Colette in Paris later in the summer. This winter, she's planning to host her own pop-up in Cartagena.

Charging down the narrow sidewalks of the walled city, she dashes into a store to grab an embroidered fan. "I might sell these in my pop-up," she muses.

As she continues, tourists of every background wander the roads. "Growing up, Cartagena wasn't really a travel destination," she says. "Every time I heard someone speaking English or French on the street, I'd start talking to them, asking what they were doing here." As Colombia has become safer in the past decade, more and more travelers are visiting Cartagena. "But the city hasn't adapted to tourism as fast—I don't think there's as much of an offering as there could or should be," she says. Leave it to Clocco to change all that.



SHOPPING WITH CLOCCO

Casa Chiqui
Chiqui Echavarría opened Casa Chiqui in 2011, selling home goods and clothing she found on her travels. It quickly grew into a massive emporium of items she curates and produces herself. Her earrings—which range from orchids dipped in gold to colorful woven hoops—have caught on with the international fashion set. (Left page)

Cano
The family who started this jewelry brand discovered pre-Colombian gold treasures near their home (half the gold collection in Bogotá belongs to them), and launched Cano to make reproductions of their bounty. Every piece is inspired by Colombian tribes and the country's rich history. (Below left)

Artesanías de Colombia
This government-owned operation supports artisans all over the country, and connects them with Colombian fashion designers via their Moda Viva program. Pick up traditional *chamba* pottery, mochilas, and Werregue baskets. (Above)

St. Dom
Cartagena's answer to Colette, St. Dom features high-end Colombian designers with fashion-forward creations, from Palma Canaria slides to Piu pajamas, Johanna Ortiz clothing, and Paula Mendoza jewelry. (Below right)



WHERE TO STAY

Words by Ally Betker Photos by Vanessa Granda

IN THE WALLED CITY

Left: The historic aqueduct that serves as the focal point of Casa San Agustín.

Right: Wood details and plenty of plants make the hotel feel like home.

Cartagena is a city that exists behind walls—you never know what’s happening on the other side of an unassuming doorway or colorful façade. Casa San Agustín, a hotel in the center of the 500-year-old city, follows this rule. Walk through a wrought-iron gate and tiled lobby and you’ll find yourself gaping at the remnants of a historic aqueduct, with a cutout for the swimming pool so that guests can backstroke right under it. The hotel is comprised of three 19th-century buildings that were combined into a family estate in the early 1900’s, then converted into the hotel in 2012. So it makes sense that interior designer Kelley McRorie decorated the space to feel like a residence from a bygone era, complete with original frescoes in the library, wood-beamed ceilings, and colorful tile accents. There are only 20 rooms and 10 suites at Casa San Agustín, each with what could be the world’s most comfortable beds (there’s also a pillow menu from which you can order the firmness of your choice).

At the hotel’s restaurant, Alma, chef Heberto Eljach serves up Colombian fare with a twist, like lobster empanadas with cream cheese, sweet corn, and chipotle aioli; sea bass chicharrón with sweet chili and *rocoto* coulis, double-fried plantains, and coconut rice; and Cartagena-style seafood chowder with shrimp, squid, octopus, and mussels in coconut milk. Imagine eating all this in an outdoor courtyard with stucco walls and an abundance of potted and hanging plants, with one of the bar’s craft cocktails in hand—you may not want to leave to explore anything else Cartagena has to offer.



COMIDA DE CARTAGENA

The ingredients coming out of Colombia are as unique as the people who cook with them. Here, a look at the country's most common foods and where to find them.

Photos by Vanessa Granda

What: Colombia's omnipresent soda, recognizable by its hot pink shade and sweet, vanilla-tinged flavor.

Where: Restaurante Interno, which opened in December 2016, has Kola ice cream on their prix-fixe three-course menu. Located inside the San Diego women's prison, Interno also serves as a social-impact project, employing inmates to help them reintegrate and build skills.

KOLA ROMÁN



What: A freshwater fish popular in many countries, including Colombia.

Where: The 16-seat El Boliche Cebicheria, which serves up ceviche with a twist.



TILAPIA



COFFEE + CHOCOLATE

What: Colombia is the fourth-largest coffee producer in the world as well as a major producer of cacao. Groceries stores all over the world carry Colombian coffee and Colombian chocolate.

Where: Cafe Mila, a *pastelería* serving brownies, chocolates, and churros, and coffee to wash it all down. It's the perfect stop for an afternoon snack, or you can take treats to go in their signature pink boxes.

What: A starchy root and staple carbohydrate in Colombia that's used to make bread.

Where: La Esquina del Pan de Bono is a local favorite—expect long lines in the morning, when the baking bread can be smelled down the street. Here, you'll find *pan de bono*, *bocadillo*, *pan de yuca*, and other common pastries.



YUCA

LULO



What: Known as naranjilla in other South American countries, this fruit is sold on the street—locals eat the flesh from its four quadrants with a spoon—or often served as juice.

Where: At Alquimico, a craft cocktail bar that would feel at home in Brooklyn, New York the La Amargura drink is made with *lulo* and pineapple-infused rum.

What: A recognizable tree nut that finds its way onto most menus in Cartagena, often in the form of coconut rice, coconut lemonade, or coconut broth for fish dishes.

Where: La Palettería, a tiny store selling gourmet popsicles made with all-natural ingredients, is a must-do in the Old City. There are plenty of local ingredients to be found here, including tamarind, *maracuya*, and *lulo*—but the *limonada de coco* flavor can't be beat.



COCONUT