

ecuador lugmapata

cherry | limeade | nougat | perfumy



this coffee represents our first purchase from tusa specialty coffee, a young importer currently focused on developing relationships in ecuador, nicaragua, and colombia. this is their first year working with lugmapata, a new farm owned by the merino family in the chimborazo region of ecuador.

lugmapata places quality above all else, paying close attention to all aspects of cultivation, harvesting, and processing. from the use of brix meters during harvest to careful raised bed drying, they've employed many techniques that have earned them accolades through the Taza Dorada competition, including winning in only their second year. they are even pursuing a new nursery, with the intent of providing seedlings to new coffee farmers in the area.

this particular coffee is fully washed, with a 24 hour dry fermentation and raised bed drying under parabolic tents. it consists of bourbon sidra and typica mejorado varieties.



ROASTING AND SOURCING

coffee is a family affair

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com