

peru cenfrocafe



chocolate | marshmallow | dulce de leche | roast



this is a fair trade certified™ coffee grown in peru by members of the cenfrocafe cooperative. this particular coffee was grown on some of the frontier areas of coffee production in peru. this allows the farm to escape the constraints of traditional cultivation methods, and truly focus on high quality standards.

cenfrocafe is one of the leading cooperatives in peru, both in terms of quality of product, and volume produces. in fact, cenfrocafe has helped its members acheive an extremely high volume of production for organic coffee, averaging 2200 pounds per hectare.

this coffee is grown between 1200 and 2200 meters. the primary varietals are bourbon, typica, and caturra. it is fully washed and sun-dried on farm. it is decaffeinated using the mountain water process.



ROASTING AND SOURCING

coffee should not come in a can

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