

nicaragua francisco

rose | cherry pie | brown sugar | oreo cookie



this is our second year buying this coffee, and we think it's even better this year! nicaragua's had significant issues in the past due primarily to the logistics of coffee transport in country. a lack of infrastructure is probably the biggest hurdle to getting great coffees out of the country. we're happy to say this appears to be changing!

this coffee comes to us via gold mountain coffee, a social enterprise helping farmers find a market in the united states, and assisting with in-country logistics. el mirador is a farm located in the jinotega region, and owned by jose francisco and his family. jose's farm is located in a unique microclimate, a bit cooler, resulting in a late harvest and increased time to maturity. you can taste the resulting quality in the cup. in addition, jose intersperses his coffee with a variety of crops, including corn and parsley.

this coffee is grown at 1400 meters, and is fully washed. it consists of caturra, catuai, pacamara, and marago-gype varieties.



ROASTING AND SOURCING

**coffee is
a farmer's
canvas**

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