

costa rica el apostol

fruit punch | coffee cherry | lemon curd | nougat



this coffee comes to us from a father and son team in the central valley of costa rica. hiver and esteven vargas have been in coffee all their lives, and started the don sabino micromill in 2011. after a few years, hiver and esteven switched over the entirety of their production to natural, or dry, processing.

several years ago, costa rica banned the traditional washed method of processing, citing the tremendous amount of clean water used in the process. the natural process uses very little water, and the vargas's fell in love with the flavor profile.

this coffee is grown between 1300 and 1600 meters. it is a full natural, and consists of multiple 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