

costa rica planada

raspberry | apple | cantaloupe | toffee



carlos barrantes's family has operated the herbazu micromill for more than a decade, and carlos learned about coffee production at herbazu until about 5 years ago. at that point, he decided to venture out on his own. carlos started la perla del cafe micromill with his wife, diana, and has purchased 5 coffee farms along the way.

la perla del cafe is the definition of a micromill, producing only 300 bags per year. this allows the barrantes to focus entirely on quality. from hiring the same pickers every year, to the cleanliness of their processing equipment, to their use of exotic varieties, they go above and beyond to bring the highest level of quality to their customers' cups.

this coffee is grown at 1500 meters. it is a yellow honey process, and consists of 100% villa sarchi variety.



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