

colombia el progreso

cherry | toffee | chocolate | syrupy



el progreso is a farm located in the huila region of colombia, in the south end of the country. the farm's owner, rodrigo sanchez, was gracious enough to host us on multiple occasions, and show us around the farm. rodrigo is a bit unique in the sense that he is heavily focused on the quality aspect of coffee, as well as the well-being of his family and his fellow farmers.

perhaps the most obvious evidence of this is rodrigo's participation in a pilot project to test the productivity of the well-known variety gesha (or geisha). this variety has received a lot of attention in the past few years due to its rarity and superb cup quality. however, it has been found that gesha is surprisingly disease resistant, able to withstand the assault of a fungus called coffee leaf rust that is causing major problems throughout central and south america. in addition, rodrigo is pioneering some new fermentation techniques aimed at higher quality, including a "cold ferment", which utilizes refrigerators to allow an extended fermentation.

this particular coffee is grown at 1650 - 1800 meters, and consists of 100% caturra variety. it is fully washed, with 18 - 24 hours of dry fermentation, and 8 - 13 days of parabolic drying on screens.



ROASTING AND SOURCING

**coffee is
sacrifice
and patience**

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