

guatemala san pedro necta



bing cherry | marzipan | creamy | honeysuckle



san pedro necta is a small, hilly town located in the huehuetenango region of guatemala. coffee is grown in small- and medium-sized parcels surrounding the town, the vast majority by the 138 members of asociación de desarrollo integral de san pedro necta. this cooperative and community has chosen to pursue organic means of agriculture in order to distinguish itself from some of the larger estates to the west. asodesi provides buying power for farming supplies, technical assistance (including education about the environment and coffee market), and medical assistance to its members.

a unique aspect of the microclimate is the intensity of the rains seen during the cherry maturation process. while this delays ripening, and seems to lead to heavier fruit qualities in the coffee, it also means a premium is placed on the soil health, shade trees, and general biodiversity.

this coffee is grown between 1400 and 1850 meters, and is fully washed with dry fermentation. the coffee is dried primarily on patio, consisting of bourbon, caturra, and pache varieties.



ROASTING AND SOURCING

coffee is a community feat

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