

# colombia el progreso cold geisha

honeysuckle | orange blossom | tiramisu | passionfruit



we've been working with rodrigo sanchez at el progreso and montebianco for several years now, and when we heard we was experimenting with some new processing techniques, w knew we had to buy that coffee! this offering is the result.

rodrigo wanted to slow down and control the fermentation of his coffee processing. it seemed the easiest way to do that was to decrease the temperature, something that happens naturally with very high elevation coffees. well, rodrigo decided to ferment his prized geisha variety in large commercial refrigerators! Let's just say it worked! we're amazed at the clean, sweet florals in this coffee. it's truly amazing.

this particular coffee is grown at 1650 - 1800 meters, and consists of 100% geisha variety. it is fully washed, with an extended dry fermentation at temperatures just above freezing, and 8 - 13 days of parabolic drying on screens.



**ROASTING AND SOURCING**

coffee is  
experimentation  
and innovation

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](http://onelinecoffee.com)