

costa rica llano bonito

cherry | navel orange | lemon brulee | juicy



this coffee comes to us from jhonathan camacho, a third generation farmer in the west valley of costa rica. jhonathan's grandfather, rafael camacho vega, was one of the first coffee producers in the west valley. though jhonathan's primary occupation is serving as a doctor, his passion for coffee has led him to carry on the tradition of his family, producing some amazing coffees. this lot is no exception.

jhonathan works with oscar (pictured) and olga mendez at the genesis mill, also in naranjo. as the name suggests, oscar is an advocate of a "back to the beginning" philosophy regarding coffee. old varieties, old cultivation methods, and a focus on quality over quantity. jhonathan allows oscar to oversee the day-to-day processing of his coffee, though he stops in several times a week during the harvest season to keep an eye on things.

this coffee is grown at 1450 meters. it is a red honey, with infrequent turning on the drying beds, and consists of caturra and villa sarchi 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