

guatemala la esperanza

amaretto | milk chocolate | panetonne | orange



this is another offering sourced through los volcanes coffee (formerly tg labs), an exporter and farm assistance company headed by josue morales. we've been working with josue for a few years now to source all of our guatemalan offerings. his vision is to identify quality-focused farmers who share his vision, and help them. he operates a wet mill, in addition to providing technical assistance, and he helps farmers find the right market for their coffee. this particular coffee comes from a farm called la esperanza, owned by otto rafael herrera, and is located in the same municipality as our guatemala san pedro necta, in huehuetenango. otto has his own wet mill, allowed by the multiple streams and rivers in the area.

this coffee is grown between 1370 and 1675 meters. it is fully washed, and consists of caturra and bourbon varieties.

coffee is a long game.

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

