

honduras cafescor



vanilla | black cherry | roast | creamy



this is a fair trade certified™, organic dark roast grown in the copan and lempira departments of honduras. the coffee is grown by 131 members of cafes especiales corquin, known as cafescor. the cooperative has its own washing station in corquin, and most of the farmers come from the area surrounding corquin and san pedro de copan. farmers produce their own compost and fertilizer using the leaf fall from abundant shade trees.

this coffee is grown between 1200 and 1700 meters. it is fully washed, with a 15-18 hour wet fermentation, and either 30-35 hours of mechanical drying or 10-15 days of patio drying. it consists of caturra, ihcafe 90, parainema, catuai, catimor, lempira, obata varieties.

coffee is cooperation

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

