

colombia la unión g nova

red grape | orange | caramel | vanilla



we love single farm coffees. but farms need to be pretty darn big to keep their coffee separate during processing. the economics of dry-milling necessitate large lots, and there are thousands and thousands of small farms that just aren't producing that volume. this offering tells that story.

this coffee comes to us from 25 farms located in and around la uni n and g nova in nari o. each farm contributed between 7 and 12 bags to produce a 240 bag lot, making this truly a collaborative effort. the coffee was processed on farm, then blended and milled by banexports, a company focused on creating a sustainable market for farmers around colombia. the 25 farms consist of buena vista, lomititas, la hortencia, el poroto, el cipre, bellavista, el placer, el pardo, el cucharo, el peruana, la loma, el plan, las piedras, florida, el nacedero, porvenir, el arrayan, sanjon feo, la florida, los naranjos, cerro, la casa, las lajas, el aguacate, and a second el plan.

this coffee is grown between 1600 and 2200 meters. it is fully washed with dry fermentation, patio and parabolic drying, and consists of castillo and colombia varieties.

coffee is collaboration

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

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