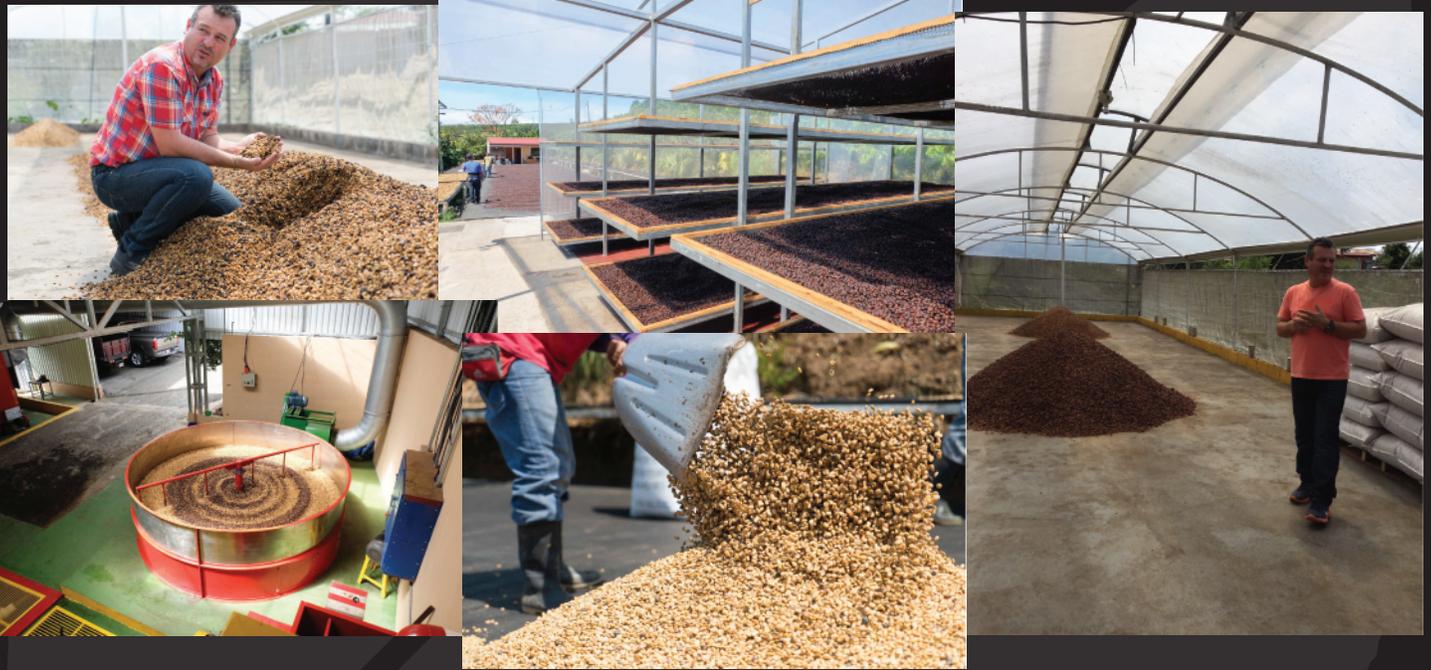


# costa rica sabana redonda black honey

black grape | caramel | fruit punch | silky



las lajas is a wet and dry mill owned by a group of six brothers and sisters and their mother, and managed by oscar chacon (one of the brothers) and his wife, francisca. the family owns several farms, and all the coffee produced is processed at las lajas. this particular lot comes from a farm named sabana redonda.

each family member is committed to sustainability in all facets of coffee production, from composting waste products, to obtaining organic certification for the mill, to hiring the same pickers year after year at wages above minimum. las lajas was one of the first mills to experiment in honeyed and natural processing in costa rica, and focuses primarily on those methods today.

this coffee comes from the sabanilla de alajuela region, and is grown at 1450 meters. it consists of caturra, catuai, and villa sarchi varieties, and underwent black honey processing, which is a honey process with drying on raised beds. after depulping, the coffee is turned only once per day during the drying period.

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## coffee is a lifelong vision

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)

