costa rica helsar de zarcero cascara

coffee cherry tea

complex | berry | tart | fruity



you may notice that our cascara jumped in price a little this year. what you may not know is that cascara is not a well-regulated product. in fact, most of what has been brought into the united states was truly a byproduct of coffee production: discarded pulp, with significant amounts of sticks, rocks, foreign material, etc.

one of our importers, cafe imports, decided it was time to give cascara its due, and produce a true, purpose made, food grade product. this cascara comes from two farms (santa lucia and anonos), and was processed at a family-owned mill called helsar de zarcero. utilizing a collaboration with the university of costa rica, the cherry cherry was cleaned, pasteurized, and dried using food grade technology, yes, it is a little pricier, but it is perfectly safe, and still an amazing value compared to other teas, and yes, it still has caffeine!

this coffee itself was grown at 1700 meters, and consists of caturra, catuai, and villalobos varieties.

coffee is innovation

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

