

el salvador la hondurita de josé

gardenia | cotton candy | raspberry | lime



jose william díaz was not born into coffee. in fact, he started out his working life sawing and processing wood in the highlands surrounding the town of san fernando in chalatanango, el salvador. after doing a little side work on coffee farms, and learning a little about the trade, jose decided to take the leap, and plant coffee trees on his own little plot of land.

15 years later, jose now farms about 7 hectares of coffee with his wife, rosa idalia. they've grown tremendously over the years, and have focused on specialty grade coffee for the last five. they've focused on increasing productivity while maintaining quality by treating their workers well, growing quality varieties, and paying close attention to picking and processing.

this coffee is grown at 1650 meters, and consists of pacamara and pacas varieties. it is fully washed on farm, with 12 hours of wet fermentation and 15 days of raised bed drying.

coffee is a leap of faith

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

