

# honduras las acacias

hot chocolate | cinnamon | red delicious | creamy



roger antonio domínguez márquez owns a few different farms in the marcala area of la paz, and we're excited to be bringing in two of his offerings this year. the first is a fully washed offering from las acacias.

we haven't had a light-roasted offering from honduras in a few years, but this coffee caught our eye for one big reason: cleanliness. honduras shares some of the same issues as nicaragua, primarily logistical ones. coffees might taste amazing on a cupping table in marcala, but by the time they get to states, they've often fallen off. this coffee has held up extremely well! this is a great coffee for someone new to lighter roasts, as the flavors are a little more developed and reminiscent of fall.

this coffee is grown at 1400 meters, and consists of bourbon and caturra varieties. it is fully washed on farm, with 18 hours of dry fermentation, triple washed, and 12-15 days of parabolic drying.

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## coffee is a lifelong pursuit

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)



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