

guatemala la esperanza

toffee | butterscotch | cherry | graham



this medium-roast coffee comes to us from los volcanes coffee, an exporter we've been working with for the past four years. los volcanes was one of the first exporters in guatemala to focus on farmer welfare, and on connecting individual farms with specialty coffee buyers in the united states. los volcanes operates a wet mill and experimental farm in antigua called la esperanza, and this lot originates there. josue morales manages the mill, and sends trucks around antigua to pick up cherry from multiple farms each day. he and his staff (led by carolina franco) then cup each day's lots, and carefully blend day lots to produce an exportable (and amazing) lot of coffee.

this particular lot is comprised of day lots from 41 different farms around antigua and volcan agua, from elevations ranging from 1500 to 1700 meters.

this coffee is fully washed with 32 hour dry fermentation, an 8 - 12 hour clean water soak, and 12 - 24 days of sun drying on patio. it consists of caturra, catuai, and bourbon varieties.

coffee is a focus on farmers

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

one
line
coffee