

colombia la victoria

oreo cookie | almond liqueur | white chocolate | silky



this dark-roasted, cooperative coffee comes to us from the foothills of nevado de huila, grown by the asociación la victoria. this is a small group, living and farming in an extremely isolated area of huila. they were cut off from the national coffee federation for years by local guerilla activity, but there is a silver lining! Free from the promotion of catimor-derived varieties, they continued to grow caturra, typica, and bourbon. the cup quality certainly displays this focus on "older" varieties!

the downside of living in such an isolated area is a forced reliance on local coffee buyers. historically, they've been paid well below market value. in 2016, they connected with coffee quest, an exporter/importer, who took an immediate interest. they are now paid significantly more for their coffee, and a sustainable future is now evident.

this coffee is fully washed on farm, with raised bed drying under parabolic tents. as stated above, it consists of caturra, typica, and bourbon varieties.

coffee is finding a market

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

