

honduras san francisco

strawberry | orange | chocolate | 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. this second release is a full natural offering from a small, 4.23 hectare farm called san francisco.

roger is a second generation farmer who inherited his father's 3 small farms. The farms came into the family back in the mid 1990's. all three parcels of land are between 3 and 5 hectares, and Roger has made a commitment to growing heirloom varieties (bourbon, catuai, and caturra). He is also particular about the processing of his coffee, choosing quality over speed, for both his washed and natural coffees.

this coffee is grown at 1350 meters, and consists of bourbon and catuai varieties. it is processed on farm, with a least 2 full weeks of raised bed, full sun drying.

coffee is multigenerational

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

