

peru chanta ponle

caramelized sugar | cinnamon | date | roast



chanta ponle is located in the buffer zone of the tabaconas - namballe national sanctuary, near the town of cesara. the area is called "santuario", or sanctuary, and farms there are known for their commitment to environmental conservation and biodiversity. chanta ponle is owned by mr. german chanta cruz, a member of aprocassi, a 600 member cooperative.

aprocassi has been in operation for 20 years, providing technical assistance and access to markets for coffee farmers in the ignacio region of cajamarca. they operate many different social and technical programs, including cultivation techniques, soil fertility analysis, harvesting practices, processing techniques, reforestation practices, management succession planning, and even bee keeping!

this coffee is grown between 1725 and 1800 meters, and consists of bourbon, caturra, typica, and catimor varieties. it is fully washed, and undergoes 20-30 hours of dry fermentation, followed by 10-12 days of sun drying.

coffee is a sanctuary

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



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