

costa rica el palomar white honey

gardenia | bosc pear | peach gummy | marshmallow



cerro san luis is a micromill located in the west valley of costa rica, truly the result of a love of coffee and family. the mill is owned by a sister (magali delgado) and brother (alexander delgado). they are second generation coffee producers, who run cerro san luis and multiple farms with their spouses. the farms are all located next to each other, and this particular offering comes from a farm called el palomar (the dovecote, a birdhouse).

the families grow multiple varieties on their farms, including such unique varieties as sl-28 and orange bourbon. their processing methods run the full gamut of options, including full naturals, washed, and multiple versions of honeyed coffees. this lot is rather unique, being a white honey. this method involves keeping a minimum of mucilage on the parchment before laying the coffee out to dry.

this coffee is grown near grecia, in naranjo, and is grown between 1300 and 1600 meters. it consists of 100% caturra variety, and underwent white honey processing. after depulping and partial demucilagination, the coffee is dried on raised beds.

coffee is a family affair

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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