

# guatemala quisache

stone fruit | tobacco | brown sugar | honeysuckle



this medium-roast coffee comes to us from los volcanes, an exporter we've been working with for the past five 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 in antigua called la esperanza, and is selective in terms of which producers they work with. they focus on sustainable practices, composting their own fertilizer, offering technical assistance, and focusing on quality.

this particular lot originates from the land around the small village of quisache. the perez family purchased nearly 1500 hectares of land there almost 130 years ago, and slowly sold off pieces to family and members of the community. they've maintained close ties, and now 6 estates and 40 smallholder farmers combine their harvested cherries in quisache for transport to la esperanza.

this particular lot is grown at an average elevation of 1533 meters. it is fully washed with sun drying on patio, and consists of bourbon, catuai, and sarchimor varieties.

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## coffee is decades of cooperation

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](http://onelinecoffee.com)

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