

peru estrella

milk chocolate | orange | pear | hazelnut



peru's coffee culture has always been built on the idea of cooperatives and fair trade. this can be both a blessing, and a curse. while guaranteeing minimum payments to farmers is a good thing, there's little incentive to go above and beyond, and produce truly outstanding coffees. thankfully, we're starting to see some farmers break away from this tradition, and seek higher prices for better coffees.

luz meri quispe diaz lives with her husband in berlin, a remote village in the tiny district of huabal in jaen, cajamarca. our exporter there calls her a person of character and courage, and she's developed into one of the leading female producers in her area. she's working to build her brand and business, and it starts with this coffee.

this coffee is grown at 1900 meters, and consists of caturra and catimor varieties. it is fully washed, and undergoes 48-72 hours of dry fermentation, followed by 21 days of sun drying on patio.

coffee is equality

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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