

ecuador lugmapata

lavender | honeydew | vanilla | lemongrass



this is our second time purchasing coffee from lugmapata. often, we focus on looking for the best coffees we can possibly find, purchasing from different farms each year. Sometimes, the best coffees seem to come from the same farm! that is definitely the case here.

lugmapata places quality above all else, paying close attention to all aspects of cultivation, harvesting, and processing. from the use of brix meters during harvest to careful raised bed drying, they've employed many techniques that have earned them accolades through the taza dorada competition, including winning in only their second year. they are even pursuing a new nursery, with the intent of providing seedlings to new coffee farmers in the area.

this particular coffee is fully washed, with a 24 hour dry fermentation and raised bed drying under parabolic tents. it consists of bourbon sidra and typica mejorado varieties.

coffee is a commitment

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

