

papua new guinea namura timuzu



jammy | praline | roast | dark chocolate



this dark-roasted coffee comes to us from one of the most remote areas of the eastern highlands of papua new guinea. namura timuzu is a 200 member cooperative, with farmers primarily residing in the villages of namura and timuzu, along with several from eight other nearby villages. the total amount of land cultivated by cooperative is only 265 hectares, meaning each member has on average a little over 1 hectare! this is traditional in papua new guinea, where most coffee is grown in "gardens", next to sustenance crops. coffee is harvested and depulped by hand on farm, and wet fermented in small containers for 36-48 hours. farmers dry the coffee where they can, everywhere from on tarp-covered ground to raised beds under parabolic tents. once a farmer has a meaningful amount of dried coffee, they'll deliver it to a collection point.

this coffee is grown between 1400 and 1600 meters and consists of arusha, typica, and mundo novo varieties. as stated, it is fully washed and sun-dried.

coffee is a community effort

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

