

ecuador el meridiano

cola | orange blossom | key lime | sugary



how do you know a producer is passionate about coffee? when it starts as a hobby! mario jose hervas actually lives about an hour south of el meridiano in quito, the capital of ecuador, where he manages ice cream parlours as a day job. but mario's passion for coffee drove him to learn about the retail side, and he eventually decided to buy some land and give farming a shot! he now manages the quality control and all coffee processing on el meridiano, with a goal to become one of the best producers in the country.

he has grown his farm over the last few years to a total size of 20 hectares, of which 4 is planted with coffee. he truly is a pioneer in coffee in this region, being one of the first coffee farms in the area. this forced him to develop his own techniques for cultivation and processing. though frustrating at first, his journey has led to some unique and incredible coffees.

this particular coffee is fully washed, with an 18-20 hour dry fermentation and raised bed drying under parabolic tents. it is grown at 1450 meters, and consists of 100% typica variety.

coffee can start anywhere

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

