

tanzania lunji

grapefruit | honeybush | white chocolate | cantaloupe



we had a tough time finding good coffees out of tanzania this year, but ran into this gem! this coffee comes to us from the mbeya region in southern tanzania, near the border with the songwe region. ihombe village, located at the base of mount mbeya, is the home to the lunji estate, owned by clemens moier. it's a large farm, and consists of 380 hectares, of which 92 is planted with coffee.

clemens grows four varieties of coffee on the farm: blue mountain, bourbon, kilimanjaro, and luwiri. the coffee is picked on farm, then depulped the same day at the lungwa washing station, which is owned by a local cooperative (amcos). it then undergoes a long, 72 hour dry fermentation, leading to some wonderful complexity in the cup. the coffee is rinsed three times, sorted through grading channels, then dried on raised beds for 10-12 days.

coffee is an exploration

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

