

# guatemala durán

red wine | brown sugar | black cherry | roast



this coffee comes to us from los volcanes, an exporter we've been working with for the past five years. los volcanes was one of the first exporters in guatemala to focus on farmer welfare, and on connecting individual farms with specialty coffee buyers in the united states. los volcanes operates a wet mill in antigua called la esperanza, and is selective in terms of which producers they work with. they focus on sustainable practices, composting their own fertilizer, offering technical assistance, and focusing on quality.

san carlos is a 16 hectare farm also located in antigua. the farm was started 170 years ago, and has been in the same family since. the farm, founded by carlos durán, is now owned by his descendents, ana maria and estela durán. the farm has been managed for the last 50 years by jorge alberto zamora, who was actually born on the farm! jorge's father managed the farm for the 65 years before him!

perhaps the coolest thing about the farm is that the main variety grown is bourbon, and most of the trees are 100-135 years old! they manage to keep the trees healthy and producing using some unusual techniques, including stripping leaves and cherries at the end of harvest, and training the trees to bend downwards so the tops touch the ground!

this particular lot is grown between 1500 - 1700 meters. it is fully washed with sun drying on patio, and consists of primarily bourbon variety, with some catuai and caturra.

## coffee is a long-term 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](http://onelinecoffee.com)

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