

mexico estancia

anaerobic natural

raspberry | tangerine | vanilla | carnation



sometimes one of our importing partners comes across an unexpected gem; something from a lesser known region, from an elevation some deem too low. occasionally, we're lucky enough to get our hands on one of these coffees, and that's exactly what we have here today!

estancia is a 40 hectare farm owned by marco antonio cadena solis. it's located in the lesser known region of guerrero, near the pacific coast of mexico. the farm resides above the town of atoyac de álvarez, sitting at a relatively low elevation of 1150 meters. but marco has found a way to make up for any perceived deficiencies. he grows high quality varieties, including bourbon, typica, and caturra, as well as oro azteca and colombia. he is extremely careful during harvest, selecting only the ripest cherries. and finally, he's developed a unique processing method that results in a spectacular cup. once picked, the cherries are sealed in an airtight container to undergo some anaerobic fermentation while still whole for 92-120 hours. following this, the whole cherries are laid out to dry on patio as a natural for 17-20 hours, turned daily. the result? a fantastic combination of fruit, sweetness, florals, and complexity.

as stated, this particular lot is grown at 1150 meters. it undergoes a whole cherry anaerobic fermentation, followed by natural drying on patio. it consists of bourbon, typica, caturra, oro azteca, and colombia varieties.

coffee is working with what you have

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

one
line
coffee