

costa rica sabana redonda alma negra natrual

honeysuckle | white chocolate | beaujolais | fruitcake



las lajas is a wet and dry mill owned by a group of six brothers and sisters and their mother, and managed by oscar chacon (one of the brothers) and his wife, francisca. the family owns several farms, and all the coffee produced is processed at las lajas. this particular lot comes from a farm named sabana redonda. this is actually our third time purchasing from this farm, and it has fast become one of our favorites.

each family member is committed to sustainability in all facets of coffee production, from composting waste products, to obtaining organic certification for the mill, to hiring the same pickers year after year at wages well above minimum. las lajas was one of the first mills to experiment in honeyed and natural processing in costa rica, and focuses primarily on those methods today.

this coffee comes from the sabanilla de alajuela region, and is grown between 1450 and 1600 meters. it consists of catura and catuai varieties, and underwent alma negra processing. this is a full natural process, with whole coffee cherries beginning the dry process in a greenhouse for a few days, followed by raised bed drying in sun.

coffee is a lifelong vision

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



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