

nicaragua la isla

blackberry | cocoa powder | concord grape | juicy



this coffee almost didn't happen.

juan jose montoya bought hacienda la isla back in 2012, bringing a strong passion for coffee to his dive into farming. but as the commercial coffee prices fell further and further over his first few years of production, juan contemplated closing up shop and abandoning coffee altogether. in 2018, when the "c" market reached \$1.00 per pound, he thought long and hard about entering the specialty market. it's then that he recommitted himself to quality cultivation, harvesting, and processing, hoping that the specialty market would be more sustainable. man, we're glad he did.

la isla is so called due to its separation from the local town by a river. in fact, there are multiple streams that run through the property, and approximately 50% of his farm is covered by forest. juan attributes the success of his coffee to this "closeness" to nature. another change that contributes to juan's success was choosing to work with a local wet mill. while juan used to dry his coffee in direct sunlight on plastic tarps, he now works with la estrella, and dries his coffee under shade on raised beds. this allows a longer dry time that leads to a better, longer lasting coffee.

this particular lot is grown between 900 - 1200 meters. it is a full natural with shaded drying on raised beds, and consists of caturra, catuai, catimor, and paraneima varieties.

coffee is giving it one more shot

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