

colombia la serrania decaf

vanilla | watermelon | cane sugar | creamy



this is a new purchase for us, and we couldn't be more excited! la serrania is the lot name for this decaf, which comes from approximately 50 farmers located along the central cordillera of the andes that runs through huila. the contributing farmers come from the areas surrounding pitalito, acevedo, palestina, timaná, and suaza.

each farm hand-sorts and then processes their harvest, before delivering the green coffee to a centralized collection point. each farms uses a fully washed process with an extended dry fermentation. the coffee is then decaffeinated at the descafeol plant near manizales in caldas, using ethyl acetate naturally derived from locally grown sugar cane. this results in a preservation of the flavor, while adding some wonderful fruit acidity.

this particular coffee is grown at 1600 - 1750 meters, and consists of caturra, castillo, and colombia varieties. it is fully washed on farm, with dry fermentation and parabolic drying on raised beds or screened floors.

coffee doesn't need caffeine

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

