

el salvador la hondurita de josé

natural pacamara

lavender | red grape
blueberry | confectioner's sugar

washed pacas

lavender | pear
guava | vanilla frosting



jose william díaz was not born into coffee. in fact, he started out his working life sawing and processing wood in the highlands surrounding the town of san fernando in chalatanango, el salvador. after doing a little side work on coffee farms, and learning a little about the trade, jose decided to take the leap, and plant coffee trees on his own little plot of land.

17 years later, jose now farms about 7 hectares of coffee with his wife, rosa idalia. they've grown tremendously over the years, and have focused on specialty grade coffee for the last six. they've focused on increasing productivity while maintaining quality by treating their workers well, growing quality varieties, and paying close attention to picking and processing. this is our third year buying from jose and rosa, and to celebrate have brought in two of their coffees, a fully washed and a full natural.

these coffees are grown at 1650 meters. the full natural is 100% pacamara variety, while the washed is 100% pacas. Both lots are dried on raised beds and fully processed on farm.

coffee is a leap of faith

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

