

# colombia asmucafe

crème brûlée | dark chocolate | baked apple | roast



this is our second purchase from the asociación de mujeres agropecuarias de uribe cooperative, a 100% woman-owned cooperative located near el tambo in cauca. asmucafe definitely instills a feeling of community and support: "our work is determined by our values such as responsibility, honesty, commitment, respect, solidarity, and competitiveness," they say.

asmucafe members use a rather unique processing method, which they call a "double" fermentation: ripe coffee cherries (bright red for the colombia, and purple for the castillo) are picked and left to "ferment" for 14 hours before depulping and undergoing a traditional 10 hour fermentation. the parchment is then rinsed several times before drying on patio and under parabolic tents.

this coffee is grown between 1850 and 1900 meters. it is fully washed, and consists of castillo, colombia varieties.

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## coffee knows no boundaries

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](http://onelinecoffee.com)

