

peru el romerillo

milk chocolate | molasses | marzipan | raisin



rufino vargas mondragon has been growing coffee for more than 30 years, and has developed some deeply-held beliefs about the process. He requires the people who work with and for him to hold the same passion for coffee. don rufino actually lives on his farm with his family to stay close to production, and hires only 2 additional people to help during harvest. he might be one of the most hands on farmers we purchase from!

rufino also believes in operating his farm in harmony with the environment. from judicious use of shade trees, to using only organic fertilizer created via composting on the farm, everything rufino does is aimed at being a good steward.

this coffee is grown at 1900 meters, and consists of multiple varieties, including caturra and typica. it is fully washed, and undergoes 48 hours of dry fermentation. after a clean water rinse, the coffee is then dried under tents in a stable atmosphere for 20-25 days.

coffee is passion

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

