

ecuador lugmapata

strawberry candy | honeysuckle | candied orange | cane sugar



and it's back! lugmapata has quickly turned into one of our favorite farms. their coffees are always delicious, surprising, complex, and just overall amazing.

owned and operated by colon merino, the staff at lugmapata places quality above all else, paying close attention to all aspects of cultivation, harvesting, and processing. from the use of brix meters during harvest to careful raised bed drying, they've employed many techniques that have earned them accolades through the taza dorada competition, including winning in only their second year of entry. they are even pursuing a new nursery, with the intent of providing seedlings to new coffee farmers in the area.

this particular coffee is fully washed, with a 24 hour dry fermentation and raised bed drying under parabolic tents. it consists of 100% typica mejorado variety.

coffee is a commitment

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

