

guatemala las moritas

lemongrass | lavender | toffee | fig



we're excited for the return of las moritas to the line up! this is our second purchase from don higinio gómez, our first since 2017. this coffee comes through los volcanes, one of our most prized relationships, and one of the first exporters in guatemala to focus on farmer welfare and on connecting individual farms with specialty coffee buyers in the united states. los volcanes operates a wet mill in antigua called nueva esperanza, as well as a centralized composting facility to take care of the spent cherry. the compost is then distributed to the farmers they work with, providing fertilizer that is both environmentally friendly, and more effective than traditional npk (nitrogen, phosphorus, and potassium). this lot originated at finca las moritas in the el progreso department, a lesser known coffee growing region in the sierra de las minas mountain range, but was processed at nueva esperanza.

las moritas is owned by higinio gómez and his wife, aura, and has been operating for over 40 years. they grow quite a few varieties of coffee, including bourbon, castillo, pache san ramón, and several unidentified varieties. this particular lot consists of 100% yellow pacamara, one of our favorite varieties.

this coffee is fully washed and sun-dried on patio. it is grown between 1850 and 1900 meters, and consists of castillo and bourbon varieties.

coffee is a farmer's canvas

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

