

mexico la hamaica

brownie | tiramisu | almond | plum



mexico is one of our favorite, but sometimes most frustrating origins. back in the early 2010's, we started to see some farmers in mexico truly realize their potential, with some really outstanding lots coming our way. but just as this started to happen, the entire industry was devastated by coffee leaf rust. it's only been within the last couple of years that we've started to see a resurgence in quality.

this lot comes to us from francisco zorilla, one of the oldest partners in the costa region of oaxaca of crop to cup, our importer partner for this coffee. francisco's farm is called la hamaica, and is one of several farms owned by members of the santa catarina juquila group. this group of producers (and the community at large) embrace a culture of tradition, growing coffee mostly without fertilizer or herbicide, within pine forests, surrounded by ash, orange, cuajinicuil, ocotal and banana trees.

this particular coffee is grown between 1300 and 1600 meters, and is fully washed, with a 12-24 hour delayed pulping, 24 hours of wet fermentation, and 14 days of patio drying. it consists of typica la pluma, bourbon, caturra, and mundo novo varieties.

coffee is a balance of old and new

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

