

sumatra solok radjo

cola | aloe | cucumber | green grape



we don't often purchase coffees from sumatra. the vast majority of coffee there is wet-hulled, a process of removing the hull (or parchment) of the coffee before it has fully dried. this leads to the "classic" sumatra profile of green pepper, cooked vegetables, and earth. not exactly the flavors we look for from other origins.

enter solok radjo. this 500 member cooperative does produce wet-hulled coffee (able to pay their members cash up front for their coffee, rather than wait for a buyer), but they also produce a variety of fully washed, honey, and natural process lots. these coffees are processed at their mill in solok, where they have q-graders on staff to evaluate and inform decisions. in addition, solok radjo has an extreme environmental focus, even obtaining a grant to reforest 2000 acres of illegally logged land in their community.

this particular coffee is grown between 1500 and 1800 meters, and is fully washed, with raised bed drying under parabolic tents. it consists of sigararutang, liniS795, and andungsari varieties.

coffee is choosing a different path

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

