

colombia el puente

apricot | ladyfingers | chocolate chip | cane sugar



el puente means "the bridge", and is entirely appropriate for the wet mill this coffee comes from. a lot of coffee farmers often lack access to the specialty coffee market due to a lack of support, be it financial, technical, or even related to facilities. el puente is run as a collaboration between aromas del sur (a company owned by our longtime partner rodrigo sanchez of el progreso) and clearpath coffee, a specialty exporter. the program was designed to provide the needed support for 240 local smallholders families to increase the quality of their coffee crops, and therefore gain access to the more lucrative specialty market.

the farming families all reside in the nearby towns of palestina, pitalito, and san adolfo. producers deliver their coffee cherry immediately after harvesting, and are paid as if it was green, exportable coffee. this transfers the risk of processing to el puente, and off the farmers. after processing at el puente, the coffee is dry milled at rodrigo's facility (also called aromas del sur).

el puente sits at 1400 meters, and this particular lot consists of caturra, castillo, and colombia varieties. it is fully washed, with 24-32 hours of dry fermentation, and 20-25 days of sun-drying.

coffee is giving an opportunity

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

