

# costa rica calle liles

double diamond anaerobic natural

yuzu | red fruits | chocolate cake | lavender



las lajas is a wet and dry mill owned by a group of six brothers and sisters and their mother, and managed by oscar chacon (one of the brothers) and his wife, francisca (both pictured). the family owns several farms, and all the coffee produced is processed at las lajas. this is an exceptionally special lot from a farm named calle liles. we've had coffees from calle liles in the past, but this is truly the best we've gotten.

each family member is committed to sustainability in all facets of coffee production, from composting waste products, to obtaining organic certification for the mill, to hiring the same pickers year after year at wages well above minimum. las lajas was one of the first mills to experiment in honeyed and natural processing in costa rica, and focuses primarily on those methods today.

this limited release comes from the sabanilla de alajuela region, and is grown between 1450 and 1600 meters. it consists of caturra and catuai varieties, and underwent double diamond anaerobic natural processing. the cherries are held in anaerobic tanks for 72 hours, then transferred to a shaded drying area. the coffee is dried extremely slowly, almost "curing" the coffee.

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## coffee is experimentation

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](http://onelinecoffee.com)

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