

peru la huaca

raisin | honey | dark chocolate | baking spice



this dark-roast offering comes to us from 25 smallholder farmers located in the huabal community in cajamarca, peru. each farm is quite small, between 2 and 3 hectares, and all the contributing farmers are quite dedicated to producing high quality, sustainable coffee. They are part of a larger group of producers, whose goal is to help all farmers in the area improve their cultivation and processing to break into specialty coffee, and hopefully improve the quality of life for all.

the name of this coffee comes from artifacts, in the form of rocks, that are buried throughout the area. these "huacas" were a part of the indigenous culture, and are found buried in places where religious rituals and ceremonies were performed.

this coffee is grown between 1500 and 2000 meters, and consists of bourbon, typica, caturra, and catimor varieties. it is fully washed and processed on farm the coffee, with 10-15 days of raised bed drying under shade.

coffee is helping your community

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



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