

mexico san mateo yoloxochitlán

raisin | fig | wine tannins | dark chocolate



mexico is one of our favorite, but sometimes most frustrating, origins. back in the early 2010's, we started to see some farms and 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. last year it was our mexico la hamaica. this year? our san mateo yoloxochitlán!

this lot comes to us from multiple households in and around the town of san mateo yoloxochitlán. these farmers have worked together informally since 2019, but recently chose to formalize with a relationship with terra coffeas mexico. this new organization, founded in 2022, has a focus on "the intentional purposing of international standards for quality, productivity and traceability, towards the advancement of local cultural practices, environmental resources, and economic outcomes." they provide processing support, quality feedback, and direct access to international buyers.

this particular coffee is grown between 1400 and 1650 meters, and is fully washed on farm, with a 12-24 hour delay before pulping, 24-36 hours of wet fermentation, and 18 days of patio and rooftop drying. it consists of typica, bourbon, and catuai varieties.

coffee is a community feat

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

