

colombia la victoria

pomegranate | dark chocolate | caramel | soft roast



this dark-roasted, cooperative coffee comes to us from the foothills of nevado de huila, grown by the asociación la victoria. this is our fourth year buying from this small group, living and farming in an extremely isolated area of huila. they were cut off from the national coffee federation for years by local guerilla activity, but there is a silver lining! Free from the promotion of catimor-derived varieties, they continued to grow caturra, typica, and bourbon. the outstanding sweetness in the cup certainly displays this focus on "older" varieties!

the downside of living in such an isolated area is a forced reliance on local coffee buyers. historically, they've been paid well below market value. in 2016, they connected with coffee quest, an exporter/importer, through happenstance. coffee quest took an immediate interest, and has been working with them ever since. the farmers of la victoria are now paid significantly more for their coffee, and a sustainable future has become a reality.

this coffee is fully washed on farm, with raised bed drying under parabolic tents. it is grown between 1700 and 2200 meters, and consists of caturra, typica, and bourbon varieties.

coffee is finding a market

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

