

java frinsa collective

wax bottle candy | guava | gardenia | blood orange



a truly amazing coffee produced by the neighbors of wildan mustofa, owner of frinsa estate and riunggunung, the farm we purchased from last year. frinsa estate is a wildan's largest farm, and houses a wet mill operated by wildan with help from his wife, atieq, and managed by his son, fikri. in addition to processing the coffee from the estate, they process coffee for many of the surrounding farms, while also providing technical assistance and a true partnership. the name "frinsa collective" refers to these neighboring farms.

while the island of java has historically produced washed coffees, frinsa started producing some uniquely processed coffees in 2017, with everything from full naturals to honeys to anaerobic to lactic processing. this particular lot is a full natural, and consists of andungsari, bor bor, katrika, and ateng varieties. the coffee comes from farms sitting between 1400 and 1700 meters above sea level. the coffee is dried in cherry on raised beds over the course of 30-40 days.

coffee is risk and reward

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

