

honduras la cueva

jackfruit | dark honey | molasses | boysenberry



roger antonio domínguez márquez owns and operates a three different farms in the marcala area of la paz. each farm is between 3 and 5 hectares in size, and roger inherited each from his father. he also inherited his father's passion for all things coffee, specifically coffee processing. this is particular lot is a special process anaerobic natural, leading to massive fruit and complexity in the cup.

coffees from honduras have been a little hit or miss over the past decade. although growing conditions favor outstanding coffee, a lack of in-country logistics and a lack of access to specialty markets means that we don't typically consider honduras coffees in the same stratus as colombia or ethiopia. however, that's starting to change. some smaller importers are making inroads in the country, and helping to connect producers and buyers.

this coffee is grown at 1500 meters, and consists of 100% catuai cultivar. it is naturally processed on farm with an anaerobic hold, followed by drying on raised beds.

coffee is a lifelong pursuit

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

one
line
coffee