

# mexico cerro azul

blackberry jam | vanilla | white grape | freesia



sometimes one of our importing partners comes across an unexpected gem; something from a lesser known region, from an elevation some deem too low. occasionally, we're lucky enough to get our hands on one of these coffees, and that's exactly what we have here today!

cerro azul is owned by feliciano adame, and sits in the lesser known guerrero region, on the southwest coast of mexico. it's close to the town of atoyec de álvarez, and sits at only 1100 meters above sea level. however, its proximity to the coast results in a very tropical terroir, with a combination of humidity, rain, shade, and soil that results in extremely sugar-dense coffee cherries. we've found that cherries processed at this low an elevation generally fare better as naturals, and this lot is no exception.

this particular coffee consists of typica, bourbon, and oro azteca varieties, and the cherries undergo an initial controlled, anaerobic dry fermentation for 36 hours. the cherries are then dried over the course of 15 days on concrete patios before dry milling.

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## coffee is working with what you have

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](https://onelinecoffee.com)

