

papua new guinea riverside

key lime | cantaloupe | honeycomb | cola



awesome to see this coffee come back on this offering list after a one year hiatus! moses venapo saw the quality potential of the coffee being grown in the villages around kabiufa, and thought he saw a business opportunity. moses identified a lack of knowledge and good processing facilities as the culprit, so he decided to build a wet mill in his backyard, which he named "riverside".

moses now works with approximately 50 small farmers, who drop their coffee cherry off to the mill for processing. moses works with the farmers to share better cultivation and harvesting practices, and does significant sorting of cherry to ensure clean, tasty coffee. through these practices, moses now commands higher prices for his coffee, and is able to pay a significant premium to the farmers for their cherry. this is one of the cleanest png's we've tasted in a couple years, with tons of sweet, tropical fruit.

this particular lot is grown at 1750 meters. it is fully washed, with sun drying on raised beds, and consists of arusha, bourbon, and typica varieties.

coffee is problem solving

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

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