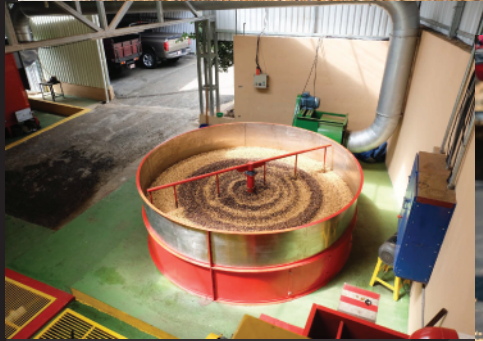


# costa rica la julia

black diamond natural

black cherry | port wine | fudge | berry frosting



las lajas is a wet and dry mill owned by a group of six brothers and sisters and their mother, and managed by oscar chacon (one of the brothers) and his wife, francisca (both pictured). the family owns several farms, and all the coffee produced is processed at las lajas. this is the last of our coffees purchased from the chacons this year, from a farm named la julia. this is the first lot we've gotten from la julia.

each family member is committed to sustainability in all facets of coffee production, from composting waste products, to obtaining organic certification for the mill, to hiring the same pickers year after year at wages well above minimum. las lajas was one of the first mills to experiment in honeyed and natural processing in costa rica, and focuses primarily on those methods today.

this limited release comes from the sabanilla de alajuela region, and is grown between 1400 and 1600 meters. it consists of the villa sarchi variety, and underwent a special black diamond natural processing. the cherries are processed as a natural, but with a long, slow dry time of 15-22 days, allowing a cool, uniform drying.

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## coffee is dedication

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](http://onelinecoffee.com)



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