

mexico tenejapa

baked apple | caramel | malt sugar | roast



mexico is one of our favorite, but sometimes most frustrating, origins. back in the early 2010's, we started to see some farms and farmers in mexico truly realize their potential, with some really outstanding lots coming our way. but just as this started to happen, the entire industry was devastated by coffee leaf rust. it's only been within the last couple of years that we've started to see a resurgence in quality.

this dark-roasted lot comes to us from a small cooperative in the classic growing region of chiapas, called pequeños productores de las montañas chiapanecas. about 280 individual farmers comprise the cooperative, with most belonging to the tseltal and tojolabal indigenous ethnic groups. the cooperative engages in several programs to help the general community, including programs for food security, gender equality, and the promotion of bee-keeping integration to coffee farms, helping with coffee pollination while also providing a secondary source of income from the sales of honey.

this particular coffee is grown at an average of 1800 meters, and is fully washed, with some farmers using a modified honey process in locations experiencing water scarcity. it consists of typica and caturra varieties.

coffee is community-focused

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

