

colombia mauro caez

cafe imports/banexport best cup #10

orange | white grape | bergamot | coriander



we were fortunate enough to travel this year to cauca, colombia, to participate in the judging of the cafe imports/banexport best cup competition. the competition was started 8 years ago, and is designed to provide farmers in cauca, huila, nariño, and tolima an opportunity to be rewarded at auction for producing top lots.

this is one of two lots we won this year, from a farm called pitiurco, owned and managed by mauro armando caez ceballos. mauro is a lifelong farmer, having started on his father's farm at the age of 12. He eventually moved to farming his wife's farm, which they've worked hard to manage and grow. last year, they aquired an additional 6000 trees, more than doubling their output, allowing them to invest in their house and their coffee mill. from mauro:

"i felt very happy to be recognized for the quality of my coffee and for being among the 30 best, i feel very motivated to continue working with the same effort and dedication."

mauro's lot placed tenth this year, with an average cup score of 88.9. it consists of 100% castillo cultivar, and is grown at 1822 meters. picking on farm happens every 28 days, and day lots are held for 48 hours after picking before being depulped. after undergoing 36 hours of fermentation, the coffee is washed, then dried for 8-9 days on raised racks under parabolic tents.

coffee is a lifelong pursuit

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