

colombia yeison imbachí

cafe imports/banexport best cup #5

grapefruit | custard | white florals | cardamom



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.

we were lucky to land this lot from a farm called tres lomas, owned and managed by yeison hernán imbachí sánchez. yeison is a young farmer, only six years out of school. after finishing his time at university, he returned home and was presented with an opportunity to purchase a coffee farm, following in his parents' and grandparents' footsteps. illegal coca farms are a way of life in yeison's community, and he viewed this as an opportunity to show his neighbors a different path. yeison focused on quality, spending these past six years continually improving his cultivation, harvest, and processing practices. His hard work has culminated in the launch of a local farmers' cooperative, árgcafee, and a true chance for his community to move away from coca.

yeison's lot placed fifth this year, with an average cup score of 89.2. it consists of 100% castillo cultivar, and is grown at 1580 meters. picking on farm happens every 20 days, and day lots are held for 20 hours after picking before being depulped. after undergoing 18 hours of fermentation, the coffee is washed three times, then dried for 8-9 days on raised beds under parabolic tents.

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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

