

guatemala todos santos

toffee | cherry pie | ruby red apple | candied pecan



this year is actually our fifth year of purchasing coffee from todos santos! in the past, we've used this coffee in our method espresso, as well as a light roast offering. this year, we decided to offer it as a dark roast, accentuating the sweetness and development to produce an easy-to-drink, everyday coffee.

the actual cooperative that produced this coffee is called asodiett, and is tiny, consisting of only 55 farmers surrounding the towns of todos santos and tuiboch. asodiett has been working with one of our partner exporters, los volcanes, for several years now. los volcanes has provided significant cultivation support, with a focus on sustainably increasing yields by actually decreasing the number of coffee trees planted per hectare. this allows each tree better access to sunlight and nutrients, as well as greater individual attention from farmers. in addition, asodiett has persevered through civil unrest (including violence) to continue producing amazing coffee. truly a great story.

this coffee is grown between 1400 and 1800 meters, and consists primarily of bourbon, caturra, and pacamara varieties. it is fully washed, with processing on farm, with patio and rooftop drying.

coffee is a common vision

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

