

ecuador lugmapata

white wine | pineapple | green grape | perfumy



and it's back! lugmapata has quickly turned into one of our favorite farms. their coffees are always delicious, surprising, complex, and just overall amazing.

owned and operated by colon merino, the staff at lugmapata places quality above all else, paying close attention to all aspects of cultivation, harvesting, and processing. from the use of brix meters during harvest to careful raised bed drying, they've employed many techniques that have earned them accolades through the taza dorada competition, including winning in only their second year of entry. they are even pursuing a new nursery, with the intent of providing seedlings to new coffee farmers in the area. this past harvest, the farm was devastated by climate events, resulting in severely decreased yields. facing financial hardship, several roasters (including us) banded together to each buy a small amount of coffee well above market pricing. honestly, the coffee is worth it, as evidenced by their 1st place finish in the ecuador cup of excellence this year!

this particular coffee is fully washed, with a 24 hour dry fermentation and raised bed drying under parabolic tents. it consists of 100% sidra variety.

coffee is a commitment

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

