

# ecuador terrazas del pisque

lychee | jasmine | sauternes wine | lime



one benefit of being in the industry as long as we have is to see the effects of the world becoming a smaller place. The sharing of ideas about processing quickly came to encompass the physical sharing of varieties, and seeing how these varieties play out in different parts of the world is always interesting!

terrazas del pisque is a large farm, by ecuadorian standards, with 38 hectares of land, of which 15 are planted with coffee trees. the farm is located in the pichincha region, and sits at an elevation of 2100 meters. cherries are harvested nearly year-round, due to the proximity to the equator, and the farm boasts some unique varieties, including this offering: java. an heirloom variety tracing its roots to ethiopia, it made its way from the island of java, through cameroon, to costa rica in the 90's. it eventually spread throughout the americas. its potential for quality, especially at high altitudes, is well known.

this java lot was exceptionally small, and we were only able to secure 165 pounds of green coffee. it is fully washed, with a 36 hour dry fermentation. it is dried on raised beds under tents over the course of 12 days. as stated, it consists of 100% java variety.

## coffee is experimentation

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](http://onelinecoffee.com)

