

colombia el progreso

caramel | date | orange | vanilla



el progreso is a farm located in the huila region of colombia, in the south end of the country. the farm's owner, rodrigo sanchez, has been gracious enough to host us on multiple occasions, and this marks the 9th year we have purchased his coffee. rodrigo is a bit unique in the sense that he is heavily focused on the quality aspect of coffee, as well as the well-being of his family and his fellow farmers.

perhaps the most obvious evidence of this is rodrigo's founding of aromas del sur, a dry mill that processes coffees for many of rodrigo's neighbors. rodrigo has used the mill to help provide access to better markets, to build lots of coffee that help market smaller producers, and even help farmers engage in experimental processing. This includes some new fermentation techniques aimed at higher quality, including a "cold ferment", which utilizes refrigerators to allow an extended fermentation, and various anaerobic processes. he also provides various varieties to other farmers, including one of our favorites, pink bourbon.

this particular coffee is grown at 1650 - 1800 meters, and consists of bourbon and caturra varieties. it is fully washed, with 18 - 24 hours of dry fermentation, and 8 - 13 days of parabolic drying on screens.

coffee is a relationship

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

