

colombia juan martin

gesha

dried persimmon | lemon drop | tea rose | perfumy



we were fortunate enough to travel this year to cauca, colombia, to participate in the judging of the cafe imports/ banexport best cup competition. banexport is a specialty exporter owned and operated by jairo ruiz. during our trip, we realized that banexport also operates an innovative, experimental farm called juan martin, named after jairo's nephew. in between auction cuppings, we were able to visit juan martin and cup several unique lots. this culminated in the purchase of two rare varieties: pink bourbon and gesha.

the farm sits at an altitude of 2050 meters, near the upper limit for farms in colombia. the overriding goal for juan martin is to develop new, quality-focused cultivation techniques. once proven in the field, the knowledge is freely shared with other farmers. coffees grown on the farm undergo cherry sorting before traveling 25 miles north to the manos juntas micromill, where the coffee is processed. manos juntas processes coffee from approximately 60 farmers, and employs many practices designed to benefit the surrounding environment, including treating wastewater, and using the spent cherry to make fertilizer, cascara, and other products.

this particular lot is 100% gesha, and is fully washed. the coffee undergoes a controlled fermentation using microorganisms from the farm itself, then cultivated onsite. the coffee is then dried on raised beds under parabolic tents.

coffee is a selfless experiment

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

