

colombia monteblanco

pink bourbon processing series

washed

gardenia | lemon bar
papaya | sage

cold fermentation

lychee | orange creamsicle
candied sage | simple syrup

natural

fig | ruby red grapefruit
white grape | cane sugar



rodrigo sanchez is certainly no stranger to our customers. rodrigo has been supplying our house coffee, colombia el progreso, on and off for the last 9 years. however, rodrigo does a lot more than produce a consistent, high value coffee. he also produces some of the objectively best coffees in colombia.

rodrigo is actually a third generation farmer, and now operates three farms, including finca monteblanco. monteblanco was started by his grandfather, and rodrigo discovered several unique varieties planted by his grandfather in the 1980's, including pink bourbon. we're lucky enough to bring you three different processing methods of this gesha-like variety: a fully washed method involving 48 hours of dry fermentation, 4-5 days of direct sun and 18 days of shaded drying; a natural process involving a 24 hour hold after picking, flotation sorting, then 5-6 days of direct sun and 20-25 days of shaded drying; and finally, a cold fermentation process, which is similar to the fully washed, but with an extended fermentation in a cold room.

all these offerings are grown at 1730 meters, and consist of 100% pink bourbon.

coffee is an exploration

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

