

el salvador piemonte

caramel | cherry cordial | dark chocolate | roast



this dark-roasted coffee is the product of one of our most prized partnerships: los volcanes in guatemala. this exporter/mill operator executes a vision of how they believe the industry should work, with a true focus on farmer welfare and passion for coffee. los volcanes is the vision of josue morales, who has spent the last few years expanding his reach to brasil, and now, el salvador!

this coffee comes to us via the san ramon beneficio, or mill. san ramon is owned by the magaña family, headed by gustavo, and is located in the ahuachapan region. the family owns several farms in the surrounding area, including finca piemonte, the source of this offering. day lots are cupped throughout the harvest season at los volcanes, with realtime feedback and suggestions provided to the farms and mill to increase quality. day lots are then diverted to different offerings based on similar cup qualities.

this particular coffee is grown between 1300 and 1450 meters, and consists primarily of bourbon, anacafe, starmaya, and marsellesa cultivars, along with trace f1 and pacamara. it is fully washed at san ramon, with patio drying.

coffee is finding the right partners

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

