

guatemala aurora project

tootsie roll | sweet cherry | dark honey | creamy



one of our most prized partnerships is with 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 operates la esperanza, a mill where both the washing process and dry milling happen. the aurora project is a few years old now, and is an opportunity for individual farmers to completely control all aspects of the processing of their coffee. this is our second year purchasing this unique coffee!

the participating farmers are all employees of the mill, and the coffees are coming from their families' farms located around the antigua area in sacatepéquez. these employees choose all the aspects of the washing and drying, and continuously cup the coffees through the process, until we arrive at a final, exportable product.

this coffee is grown between 1550 and 1900 meters, and consists primarily of bourbon, catuai, and geisha varieties. it is fully washed, with processing done at la esperanza under farmer/employee supervision, with patio drying.

coffee is giving farmers a chance

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

