

costa rica calle lajas yellow honey

honeycomb | kiwi | lychee | pear



las lajas is a wet and dry mill owned by a group of six brothers and sisters and their mother, and managed by oscar chacon (one of the brothers) and his wife, francisca. the family owns several farms, and all the coffee produced is processed at the las lajas mill. this particular lot actually comes from a family farm called calle lajas. we've been purchasing from the chacons' farms for 10 years now, but this is our first from calle lajas.

each family member is committed to sustainability in all facets of coffee production, from composting waste products, to obtaining organic certification for the mill, to hiring the same pickers year after year at wages well above minimum. las lajas was one of the first mills to experiment in honeyed and natural processing in costa rica, starting in 2005, and continues to focus primarily on those methods today.

this coffee comes from the sabanilla de alajuela region, and is grown between 1400 and 1600 meters. it consists of caturra and catuai varieties, and underwent yellow honey processing. the whole cherry coffee is depulped, then placed directly on raised beds to dry. the coffee is turned 3-4 times per day, starting immediately, which results in a relatively fast dry time of 7 days.

coffee is a family affair

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

