

colombia el mirador

koji fermented natural tabi

red sangria | watermelon jolly rancher | granadilla | apple



el mirador is a relatively large farm of 32 hectares located near san agustín in huila. the farm has been in the guzman family for three generations now, and is currently run by elkin guzman with his wife, diana. over the past 70 years, the farm has striven to understand the complexities of coffee, and elkin has continued that tradition. in attempting to think about every process that could affect the quality and flavor of coffee, he has pursued a variety of processing experiments, including this particular lot.

first, this coffee is 100% tabi variety, a colombian derivative of typica, bourbon, and timor. it has gained recent renown for its cup quality, but was originally developed for its leaf rust resistance. next, this coffee is a natural process, still uncommon for colombian coffees. finally, most unusually, this coffee was inoculated during a hold period with *aspergillus oryzae*, a fungus associated with japanese cuisine, particularly with koji, a type of prepared rice. the results, as you will taste, are astounding.

this limited release is grown between 1550 and 1680 meters. after picking the coffee is held for 24 hours to increase sugar concentration, before undergoing a 60 hour hold layered with *aspergillus oryzae*. finally, the coffee is dried under tents for 18 to 25 days, turned regularly after sitting untouched for 4 days.

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