

# el salvador el cedro

anaerobic natural geisha

cotton candy | carnation | lychee | white chocolate



this coffee is a story of transition. jose angelino landaverde was born into coffee, watching his father grow the pacas variety before there was a serious focus on cup quality in his coffee growing community. after the farm, el cedro, was nearly destroyed by coffee leaf rust in 2012, angelino found a glimmer of hope in the specialty industry, where quality trumps quantity. he slowly rebuilt, continuing to grow pacas, but adding both pacamara and geisha. he continually reinvested money back into the farm, and grew his business into the success it is today. his motto has become: "if it's not quality coffee, better not grow it." we can honestly say that this offering is certainly quality!

angelino's family now has a centralized washing station used by all the family members, and that's where this lot was processed. el cedro produces washed, honey, and natural process coffees, typically using the natural process for the pacamara and geisha varieties.

this limited release lot is grown at 1261 meters, and is 100% geisha variety. it is naturally processed, with a 60 hour anaerobic hold in clean bags under shade, followed by raised bed drying.

## coffee is adaptation

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](http://onelinecoffee.com)



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