

peru el guayacán

cooked peach | marzipan | caramel | roast



a dark roast coffee from the towns of san ignacio and jaen in cajamarca, peru. the name guayacán comes from a local tree which has a distinct yellow flowering. these trees grow within the region as shade cover for coffee trees, and have become emblematic of the coffee production in the region.

35 producers in the region began working in 2019 with peca, a coffee grower educational program started by our importing partners at caravela coffees. caravela identified that growers in this region were passionate about specialty coffee production. the producers in this program are focused on sustainable harvesting by encouraging biodiversity, managing waste water, and the waste from coffee pulping. the farms tend to show a great biodiversity of natural species, clay soils and constant rain. Improvements in wet mills and drying areas on contributing farms have led to an increase in coffee quality since working with the peca agronomy team.

only ripe cherries are picked by family members and their neighbors. afterwards, the cherries are floated to remove any defects. each farm has a wet mill where cherries are pulped without water and left to ferment in open-air tanks or closed bags for 30 to 50 hours without water. the coffee is then washed 2 or 3 times. the coffee is taken to solar dryers for 15 to 20 days depending on the climate conditions at each farm.

this coffee is grown between 1650 and 2000 meters, is fully washed and dried on contributing farms. varieties cultivated are caturra, bourbon, catimor, and pache.

coffee is education

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

