

mexico fabian cayetano

cabernet | blackberry | dark chocolate | creamy



fabian cayetano is a third generation coffee farmer. his grandfather fortino carried on the local tradition of coffee farming, even withstanding a pricing crisis in the 1990s. fortino's son ricardo carried on this tradition as well, often by selling the family's coffee cherries to local 'coyotes' who typically paid less than the true value of coffee. ricardo would travel 20km by mule to exchange coffee for groceries, which he would sell within his community to generate income. fabian left the community to study as an agronomist engineer. after returning home in 2019, fabian helped the family pivot their focus toward access to the specialty coffee market.

the family formed their own business called mixtla coffee with the goal of resuming coffee cultivation and even selling roasted coffee. the family saw quick success with their coffee scoring among the highest in the pride of puebla competition in 2020. in 2023 the family connected with crop to cup and denso coffee (run by husband and wife israel and joz paz) through their ambitious new project in mexico called 'good coffee program.' this program aimed to provide specialty coffee market access to many small producers throughout mexico, by giving them quality feedback and transparent pricing.

this coffee comes from multiple members of fabian's family, and is grown at 1450 meters. the coffee is fully washed, with patio and raised bed drying depending on weather conditions. it is comprised of 100% typica variety.

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

