colombia monteblanco pink bourbon natural

kiwi | carnation pink starburst | cocoa powder tea rose | strawberry pomegranate | raw sugar



rodrigo sanchez is certainly no stranger to our customers. rodrigo has been supplying our house coffee, colombia el progreso, on and off for the last 6 years. however, rodrigo does a lot more than produce a consistent, high value coffee. he also produces some of the objectively best coffees in colombia.

rodrigo is actually a third generation farmer, and now operates three farms, including finca monteblanco. monteblanco was started by his grandfather, and rodrigo discovered several unique varieties planted by his grandfather in the 1980's, including pink bourbon. we're lucky enough to bring you two different processing methods of this gesha-like variety: a fully washed method involving 37 hours of dry fermentation and 23-27 days of solar dryer and raised bed drying, and a natural process involving 22 days of solar dryer and raised bed drying.

both these offerings are grown at 1730 meters, and consist of 100% pink bourbon.

coffee is an exploration

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 one line coffee