

ecuador nueva esperanza

espresso profile

raspberry | cardamom | naval orange | sweet tea



our first year offering coffee from the small 2 hectare finca nueva esperanza. operated by 23 year old juan pablo malacatos, a second generation coffee producers. nueva esperanza contains some 7000 coffees trees all producing typica mejorado variety. the farm rests at 1700 m.a.s.l.

juan pablo has grown up and spent his entire life on this farm. the 2 hectare plot was given to him by his parents, and juan pablo decided to focus on producing specialty coffee. because of its small size, juan pablo does not need to hire full-time workers. during peak harvest, the practice of 'minga' is employed whereby family members and neighbors help each other amongst multiple farms to pick coffees and complete other harvest tasks.

this particular lot begins when the cherries arrive to the wet mill. they are floated to remove over/under-ripes and washed with clean water. after rinsing, the coffee is depulped and left to ferment in tanks for 70 hours. the coffee is then dried in a greenhouse structure for between 12-15 days, depending on the weather.

coffee is being a good neighbor

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

