



ETHIOPIA



AVAILABLE AS:
250 g beans

COMPOSITION 100% Arabica

ORIGIN Ethiopia

SUBREGION Adado

PROCESSING Washed

VARIETY Ethiopia Heirloom

PRODUCER Abedech Wodie

AROMATIC HINTS Tropical fruits, jasmine, bergamot

CREAM n.d.

BODY ●●●●○

FRUITY ●●●●●

ROAST ●●○○○

RACOMMANDED FOR Filter brewing

PRODUCTION

This lot comes from the traditional sub-varieties Kumie, Diga, and Wilsho (local names), and is grown under the shade of Sudanese acacia and teak (*Cordia africana*) trees on an area of 2.9 hectares. Cultivated at high altitude and processed using the washed method, this coffee expresses a clean, elegant, and complex aromatic profile. In the cup, it stands out for its bright and refined acidity, typical of washed Ethiopian coffees. The processing of this coffee also includes a 36-hour fermentation period, followed by 17 days of drying on raised African beds.