

ETHIOPIA



Region

Djimmah

Altitude

1,400 - 2,000 masl

Variety

Various

Harvest Period

Nov - Jan

Processing

Natural

ETHIOPIA NATURAL ARABICA DJIMMAH GRADE 5

very herbal and spicy • earthy notes • low acidity

Ethiopia is considered the cradle of coffee, based on the fact that it was in the forest of the Kaffa region where *Coffea Arabica* can be traced back. Ethiopia is one of the most compelling coffee-producing countries with coffee tree varieties presenting an astonishing genetic diversity and deriving from here a great assortment of flavors. But also, the different coffee regions within the country, with their unique soil conditions, altitudes, and micro-climate, play a substantial role in the quality of the beans. Ethiopians call their magic elixir "buna".

Djimmah coffee is grown in the Illubabor and Kaffa regions in the southwest of Ethiopia at elevations from 1,400 - 2,000 meters above sea level. Coffees here are mostly shade-grown and produced by smallholder farmers. Coffees from South-Western Ethiopia are typically classified in washed coffees, called Limu, and natural coffees, called Djimmah.

The coffee cherries are hand-picked and delivered to central washing stations for further processing during harvest. The whole coffee cherries are spread out on raised African beds to dry in the sun for the natural processing method. They are turned several times a day. At night they are covered for protection against cooling temperatures and rains. Once they reach the targeted humidity level, the cherries are milled to remove the husks before being finally prepared for export in Addis Abeba.