

ETHIOPIA



Region

Yirgacheffe

Producer

Smallholder farmers

Altitude

1,800 - 1,900 masl.

Variety

Heirloom Cultivars

Harvest Period

Oct - Jan

Processing

Washed

ETHIOPIA WASHED ARABICA YIRGACHEFFE GRADE 2 BIRI CHEREKA

delicate • smooth • lime • honey • bergamot

Ethiopia is considered the cradle of coffee, based on the fact that it was in the forest of the Kaffa region where *Coffea Arabica* was discovered. Today, Ethiopia is one of the most compelling coffee-producing countries with a great diversity of flavor. Many of the country's most interesting coffees stem from the region Yirgacheffe, located in the Southern highlands. Arabicas from there are aromatic, full of citrus and floral notes and have a light and elegant body. No wonder that Yirgacheffe is one of the most renowned regions for specialty coffee.

High altitudes, ranging from 1,750 to 2,200 masl., a long-standing history of coffee cultivation, and a large share of highly dedicated, family-owned coffee farms make Yirgacheffe a unique production region with a distinct cup profile.

In Yirgacheffe, most farmers grow their crops in smallholder structures. Instead of uneconomically processing their coffees with own machinery, they usually join forces and organize around central washing stations. There, cherries are collected and carefully sorted. The Biri Chereka coffees have been processed by means of the so-called washed method. This method delivers a pulped and fermented bean that is sun dried on "African beds", also known as drying tables. Branded under the List + Beisler name Biri Chereka, this cup profile stands for a solid choice of black tea notes paired with citric acidity. The smooth body adds up to a balanced and complex coffee overall.

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