

ETHIOPIA



Region

South-West

Producer

Smallholder farmers

Altitude

1,500 - 2,200 masl

Variety

Heirloom cultivars

Harvest Period

Oct - Jan

Processing

Natural

ETHIOPIA NATURAL ARABICA ABYSSINIAN MOCCA GR. 1

bright acidity • velvet body • cocoa nibs • wild strawberry

Ethiopia is considered the cradle of coffee and famous for the fact that it was in the forest in the Kaffa region where *Coffea Arabica* grew wild. Nowadays, the country shows a typical "smallholder" structure. The smallholder farmers grow the coffee on their small parcels. After the harvest, a high number of farmers with a usually small production yield carry together their cherries and bring them to central washing stations rather than processing their coffee with their own machinery.

This coffee comes from South-West Ethiopia – more precisely from four Woredas: Jimma, Illubabor, Bench Maji, and Keficho Shekicho. After harvesting only the red and ripe cherries, they are brought to a nearby processing station where the natural preparation starts. Here, the coffee is thoroughly selected again and exposed to the sun on so-called "African Drying Beds" also known as suspended beds.

The drying process can take up to 14 days. To homogeneously reduce the humidity to approximately 12% the coffee is turned several times a day. Once the ideal moisture is reached the dry-milling process starts. During this step, the beans are milled, screened, and carefully prepared for export. The Ethiopia Abyssinian Mocca has a complex cup with very fruity and rummy flavors. It is overall sweet with hints of dried fruits.

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