

Region Sidamo

Producer Smallholder farmers

Altitude 1,800 - 2,000 masl

Variety Heirloom Cultivars

Harvest Period Nov - Dec

> Processing Washed



ETHIOPIA WASHED ARABICA SIDAMO GRADE 2 ATO TONA

citric • smooth • darjeeling • lemon + lime • grapefruit

Ethiopia is considered as 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. This means that 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 own machinery.

At the washing stations the beans are carefully sorted before being processed. Only the fully ripe and red cherries find their way to the pulper in order to ensure a homogenous and consistent quality. The cherry skin and the pulp are now removed from the bean. After that the beans are put into fermentation tanks for 24 – 36 hours depending on weather conditions where any remaining pulp is subsequently stripped by the fermentation. The coffee is then finally washed and graded in washing channels. Now the high humidity content of the beans needs to get reduced down to approx.12%. This happens under the African sun on so called 'African beds' resp. 'drying tables' during 10-15 days, where the coffee is carefully raked several times a day.

Ato Tona is a L+B special selection that comes from the region of Sidamo, located in the south of Ethiopia. Sidamo hosts some of the country's highest altitudes for coffee cultivation, ranging from 1,500 to 2,200 masl. As a result, coffees ripen slowly and hence develop more intense flavors. If looking for a fruity and intensely aromatic cup, you will surely enjoy a cup of Ato Tona. Do not miss trying it!



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