



# JIRMIWACHU OROMIA

MIXED HEIRLOOM, NATURAL

<b>COUNTRY</b>	Ethiopia
<b>REGION</b>	Oromia
<b>PRODUCER</b>	800-1000 local Tore smallholders
<b>VARIETIES</b>	Mixed heirloom
<b>PROCESS</b>	Natural
<b>ALTITUDE</b>	1750-1850 masl
<b>HARVEST</b>	January
<b>LANDED</b>	June

This coffee is processed at the Jirmiwachu mill in the small Oromian town of Tore about 30 km south of Yirga Cheffe. This lot is part of a program run by one of the importers we work with in Ethiopia, which gives incentives and rewards to producers who are willing to put in the extra work needed to select only the ripest cherries, repeatedly hand sorted, in order to produce micro lots of the highest quality coffees.

The natural sun dried process generally gives a coffee a fruity quality, low acidity, high sweetness and full texture. While done on a large scale at the washing stations, drying in the sun on raised beds covering the hillsides, this is also how a lot of Ethiopians dry the coffee they pick and roast for home use. Everywhere you go you see people drying cherries for themselves or to sell on to collectors, either on small drying beds, on mats outside their houses or on the ground by the side of the road. When I visited Ethiopia in November, harvest was in its early stages. With only small volumes of cherry being brought in, most washing stations were holding off on cranking up the machines needed to do the washed process, and instead were drying the delivered cherries as naturals. This lot will however be from the January peak harvest, when cherries come in from the 800-1000 local Tore smallholders at a steady pace and you can select the very best day lots to process as premium quality fully sundried selections. Careful monitoring and continuous removal of defective cherries across the 15-20 days of drying ensure the coffee will be free from defects such as ferment or mold. The dry mill in Yirga Cheffe then removes the husk and further sorts the coffee ready for export from Djibouti. If you're interested in learning more about the complexities of Ethiopian coffee production and trade, you might find my 5 part trip report on the [Square Mile Blog](#) worth reading.

The natural processing of this coffee makes it incredibly sweet with a syrupy, gooey body, it also has a tropical quality with fresh ripe strawberries and a slight lime acidity that is all topped off with a rich milk chocolate.

SQUARE MILE COFFEE ROASTERS

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