



WOTE YIRGACHEFFE

MIXED HEIRLOOM VARIETALS, FULLY WASHED

COUNTRY	Ethiopia
REGION	Yirgacheffe
PRODUCER	Mr Mergya
VARIETIES	Mixed heirloom
PROCESS	Washed
ALTITUDE	1800- 2000 masl
HARVEST	January- February
LANDED	May

This lot is from the Wote washing station that is located in the Konga region of Yirgacheffe. There are about 600 local farmers that bring their cherries to be processed at the station, where they processes 3 containers of coffee a year. The station is owned by Mr Mergya and he employs about 100 workers from the local area.

The Ethiopian Coffee exchange has made it increasingly difficult to trace coffees and get suitable information about them, but late last year we were lucky enough for Anette to be able to visit Ethiopia where she found more out about this amazing country, you can read about it over on SquareMileblog.com

This has classic Yirgacheffe profile with fresh juicy peaches in the front, homemade apricot jam sweetness that is rounded out by a delicate bergamot finish and a tea like body.