

# Anderacha



August Release

Gera, Jimma Zone, Ethiopia

Anjou Pear // Buttery // Tangerine

When we first met Abana Estate owner Michael Omran in 2017, we were thrilled to find a true partner in Ethiopia. This large farm in the Jimma zone revolves around a social mission: fair wages, environmental stewardship, and providing services like medicine and infrastructure. Happily, they also produce elevated, versatile coffees that we are excited to showcase for a second year.

**Producer:** Abana Estate  
**Altitude:** 1933-2200 m  
**Process:** Washed  
**Cultivar:** Metu Bishari, Gera, Merdacheriko  
**Use:** Espresso

From this harvest season, we will feature two coffees of Abana's "Anderacha" series: washed and natural. Both iterations undergo the same pre-processing "rest" step. After initial selection, the cherries for the lots were rested under plastic to create a "hot-house" effect for 1-2 days, depending on weather conditions. This in-cherry fermentation can have the effect of increasing sweetness, body, and tartaric acidity, which we often associate with red wine. After resting, this washed lot was mechanically demucilaged with no tank fermentation or soaking before drying. The combination of rest and demucilaging is an elegant way to reap the benefits of fermentation while saving tons of water.

