

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

ETHIOPIA

LAYO TERAGA

APRICOT • LEMON VERBENA • DELICATE

PRODUCER	VARIOUS SMALLHOLDER FARMERS
REGION	URAGA, GUJI
PROCESSING	WET-PROCESS
CULTIVAR	ETHIOPIA HEIRLOOM
ELEVATION	1800-2300 METERS
HARVEST	NOVEMBER – MARCH



CUP CHARACTERISTICS

Juicy stone fruit flavors combine with delicate florals and citric notes in this returning favorite from Guji Zone, Ethiopia.

SOURCING INFORMATION

Three hours southeast of Yirgacheffe in the Oromia region of Southern Ethiopia, you find Uraga. With altitudes peaking at over 2300 masl, it is one of the highest growing regions in all of Ethiopia and referred to as 'the pearl' of Oromia. Coffee in the region is grown in "semi-forested" shade, on small farms scattered across Northern Guji. It is here we find Layo Teraga, the prized washing station of Oromia.

The Layo Teraga Cooperative is supplied by approximately 500 member smallholder farmers scattered about the staggering altitudes found in Uraga. Ripe coffee cherries are disk-pulped and fermented for 48 hours before they're dried on raised beds. One of the hallmarks of great Ethiopian coffees, it is to this thorough process that coffees like Layo Teraga owe their cleanliness and delicate complexity.