

# Coffee Info

This grade 1 microlot is from Kochere Beloya station in Kochere district, Yirgacheffe region. This lot was naturally processed with an extended 120 hour 'anaerobic' cherry fermentation in vacuum sealed bags. Farmers supplying Beloya station cultivate the local subvarieties of Kumie, Diga and Wilsho, with their crops typically shaded by Teak and Acacia trees.

Cherries are delivered to the mill for careful sorting, the ripest cherries are selected then vacuum packed in special sealed bags where they anaerobically ferment for 120 hours. The 'anaerobic' bacteria take over fermentation after around 18-24 hours, due to the build of CO2 pressure in the bags. The fermented cherries are then dried in the sun on raised African beds for 15-18 days, during which they are carefully turned to prevent spoilage from mould formation. Once the cherries have sufficiently dried they are rested before being transported to a central dry mill in Addis Ababa for secondary processing (hulling, grading, sorting and handpicking).

Kochere Beloya washing station is located in Kochere district in the Yirgacheffe region and processes cherries from local smallholder farmers cultivating between 1,900 and 1,950masl. The station includes 12 standardised fermentation tanks and 136 drying beds. Over a number of years the Yirgacheffe region has developed a distinguished reputation for fine coffees, producing some of the most sought-after microlots in world. The combination of high altitude (up to 2,200m in some areas), fertile soil, consistent and plentiful rains, and an abundance of local knowledge are all contributing factors. The indigenous 'heirloom or landrace' varieties - which grow wild in Ethiopia - are responsible for the unique flavour notes which make for an unusual but refined cup.

# Spritz

## Ethiopia Kochere Beloya

**ORANGE LIQUEUR,  
BRAMBLE, LAVENDER**

## Tasting Notes

**Flavour: Orange Liqueur,  
Bramble, Floral and Boozy**

**Acidity: Medium to bright**

**Sweetness: Fruit**

**Aftertaste: Clean, lasting**

**Roast Level: Medium to Light**

**Region: Yirgacheffe**

**Varietal: Ethiopian Landrace**

**Altitude: 1900 masl**

**Process: 120hr 'Anaerobic'**

*Papercup*