



DANCING GOATS COFFEE COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

Bob Benck
BOB BENCK
GREEN COFFEE BUYER



Upon traveling south from Addis you soon enter the Great Rift Valley, the area believed to be the origin of humankind, a place that is steeped in natural history and mystique. Soon you climb from the valley floor to a lush green oasis. The towns of Awasa and Dila greet you and once again you are reminded you are indeed in coffee country.

ROASTERS NOTES

This coffee is a Grade 1 natural process produced on a privately held farm called Kayon Mountain, owned by Ato Esmael and his family. The farm is environmentally and socially driven and is in fact certified



organic. Kayon Mountain is roughly 240 hectares and produces natural "sun-dried" coffees in addition to fully-washed coffees. Once ripe coffee cherries are harvested, they are dried on raised beds for 12-20 days. Throughout the harvest and drying processes, the coffees are meticulously sorted in order to receive the "Grade 1" designation.

CUP CHARACTERISTICS

Natural processed and fruit-forward with tantalizing aromatics. We find flavors of ripe berries including blueberry and blackberry. The cup is balanced and heavy-bodied with a unique spicy finish of both nutmeg and clove.



SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



ETHIOPIA SIDAMO GUJI

ORIGIN:
REGION/SUB-REGION:
Sidamo, Guji zone

VARIETY:
Heirloom Typica

PROCESS:
Natural

TASTING NOTES:
Nutmeg, mixed berries, clove

ROAST PROFILE MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.