



# FISEHA GENET

- ETHIOPIA -

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*lemongrass | wild honey | berry oolong*

PRODCERS *Multiple Small Holders*

REGION *Kochere, Gedio*

VARIETAL *Heirloom*

PROCESS *Washed*

ELEVATION *1800-2200 meters*

MINNEAPOLIS  
**SPYHOUSE**  
COFFEE ROASTING CO  
— ESTD. 2000 —

Fiseha Genet was selected in country for its exceptional representation of the best elements that have made washed coffee from Southern Ethiopia so sought after. Returning customers may remember this offering from the past two harvests, which we released under the name Borena. Additional transparency within the country has allowed us to trace this coffee to a single village in the Kochere woreda, just five miles south of Yirga Cheffe in the Gedio zone. This area is a very small region surrounded on three sides by the Borena zone, with Sidamo to the north. Samuel at Keffa Coffee sourced this lot in country and paid the female sorters at the mill three times the average wage to spend three times the average amount of time sorting this coffee, removing all defective beans. This careful sorting, along with the nutrient rich soil the region is known for, produces a cup that is exceptionally clean and dynamic.

Fiseha Genet starts off with notes of lemongrass and wild honey developing into a sweet, tannic finish with lingering notes of fresh red berries and caramelly oolong tea. This coffee is a great representation of the classics. It is the perfect coffee to sip on while spinning your favorite records.

Since the inception of Spyhouse in 2000, our primary goals have been to ensure quality, sustainability, education, and a commitment to producing the finest coffee and espresso drinks. This attention, hard work, and dedication to the craft, inspired us to join in the pursuit by beginning our own roasting endeavor in Fall of 2013.

[SPYHOUSECOFFEE.COM](http://SPYHOUSECOFFEE.COM)

- RETAIL DISPLAY -

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- HOPPER CARDS -

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