

# ODO SHAKISO

## 2018 RESERVE LOT OFFERING



<b>COUNTRY</b>	ETHIOPIA
<b>REGION</b>	GUJI ZONE
<b>WASHING STATION</b>	HASSEN WAREN
<b>ELEVATION</b>	1,600-2,000 MASL
<b>VARIETALS</b>	HEIRLOOM LANDRACES
<b>PROCESSING</b>	WASHED
<b>SEASON</b>	NOVEMBER 2017-JANUARY 2018

Ethiopia is an incredibly diverse coffee producing country. For the past three harvest seasons, our green buying team has focused the bulk of its energies in the south-west of this beautiful, landlocked East African country. That said, it is southern Ethiopia that is home to arguably some of the most prized coffees produced in the birthplace of Arabica coffee. The coffees of Yirga Cheffe are renowned for their jasmine-like cup profiles, while coffees from Guji are often cited as some of the most complex coffees produced in the world.

This lot comes from the Hassen Waren washing station, located in the Odo Shakiso Woreda in the Guji Zone of southern Ethiopia. This coffee was purchased by Moplaco Trading Company, a privately owned Ethiopian exporting company owned and operated by our dear friend Heleanna Georgalis. This lot was purchased through the ECX (Ethiopian Commodity Exchange). This is of note because in the past there was no traceability available when purchasing coffees through the ECX. In previous years this would have simply been sold as *Guji* coffee. Further, Ethiopia has opened the market up, allowing privately owned washing stations such as this one to work directly with importers. Under this model, it would be theoretically possible to approach this washing station directly after being exposed to it via the ECX. These are much-needed steps towards an industry that works with and towards the goals of specialty coffee as opposed to pandering to the market-driven demands of commodity coffee.

### IN THE CUP

Odo Shakiso is a spotless coffee. Wafer cookie, brown sugar, and orchid on the nose lead into an immaculate cup defined by citrus, stone fruit, and milk chocolate notes.

### THE TAKEAWAY

Southern Ethiopia is home to some of the most coveted coffees the world over. More so than anywhere else in the world, coffee from this region is often talked about in terms of appellation, much like old world wines. Yirga Cheffe, Kochere, Guji, Shakiso, Uraga... these names evoke flavor profiles and taste experiences that are a result of plant genetics interacting with the soil, climate, and elevation in which they were grown. This lot, from the Odo Shakiso Woreda of Guji, so wonderfully demonstrates why this region is so coveted.

