

Ethiopia Coffee

StoneX[®]
Specialty Coffee



200 Smallholder
Farmers



Yirgacheffe Gr1 Washed

Ethiopia is the origin of coffee, so it grows wild in its growing regions. Ethiopia's coffee is far more varied than in other coffee-growing countries, which have one or very few coffee varieties on a farm. For this reason, most coffee labels list "heirloom" for their variety.

The Aynalem Kupo coffee processing site is named after the station's owner, Aynalem Kupo. It supports 200 smallholder farms surrounding Bareda kebele (Bareda town) in Gedeb. The farms in this area grow coffee at elevations 1800-2200 meters above sea level and deliver ripe cherries to the washing station.

Ethiopian coffees are considered a specialty in grades 1 and 2. The difference between the two is primarily defect count, with a higher expectation for quality from Grade 1.



NOTES

Lemon, cocoa, floral, medium body, bright



REGION

Yirgacheffe



PROCESS

Washed



VARIETY

Heirloom



ALTITUDE

1800-2000 masl

