



**Yirgacheffe Gr2,  
Ethiopia**



# Overview



	<b>Producer:</b>	<b>Various Regional Producers</b>
	<b>Varietal:</b>	<b>Ethiopia Heirloom</b>
	<b>Region:</b>	<b>Yirgacheffe, South Ethiopia</b>
	<b>Process:</b>	<b>Washed</b>
	<b>Altitude:</b>	<b>1,700 - 2,200masl</b>
	<b>Cup Profile:</b>	<b>Jasmine, Stone Fruit, Tea</b>



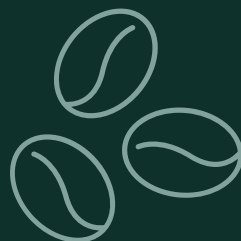
# Planning Guide



**MARCH**

## Reach Out

Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**APRIL**

## Offer Samples

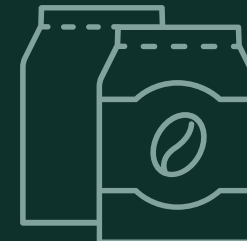
Offer Samples will become available.



**MAY**

## Shipment Begins

Our coffee allocation will begin to ship.



**JUNE**

## Stock Arrival

We anticipate stock will be ready for.





# About the Producer



Yirgacheffe is a picturesque region of fertile highlands, located near Abaya Lake, a tranquil gathering place for local wildlife. As the birth place of Coffee, Coffee is deeply ingrained in the region's culture, with farmers taking great pride in producing some of the most sought-after coffee in the world.

Altitudes in the area range from 1,700 – 2,200masl, providing a perfect combination of temperature and rainfall. This allows for slow maturation of the cherry, which in combination with the washed process accentuates the coffees floral notes.

This Grade 2 lot highlights aromas of fragrant jasmine and honeysuckle. The body is light-medium, offering a smooth and silky texture. The most striking attribute is its sparkling, bright stone fruit which provides complex acidity. Prominent notes of citrus, bergamot, and peach feature throughout.









# Enquire now.

Reach out to your LCM Account Manager  
to secure your allocation.