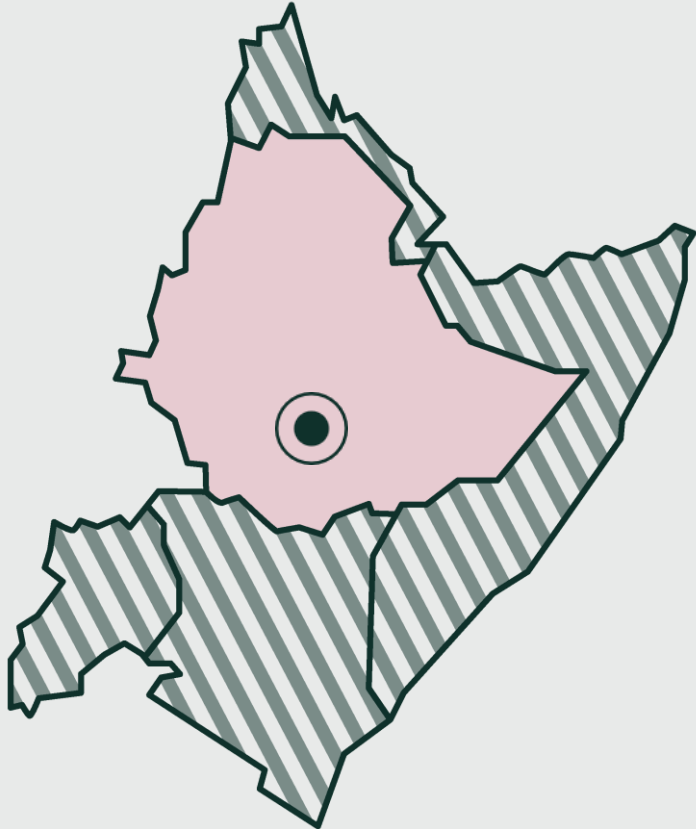




# Ajere, Ethiopia



# Overview



**Producer:**

**Various Regional Producers**



**Varietal:**

**Ethiopian Heirloom**



**Region:**

**Yirgacheffe, Southern Ethiopia**



**Process:**

**Washed**



**Altitude:**

**1,850 – 1,950masl**



**Cup Profile:**

**Honey, Nectarine, Black Tea**



# Planning Guide



**MARCH**

## Reach Out

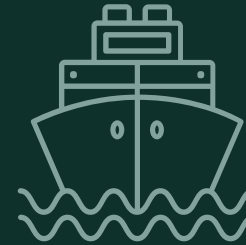
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**APRIL**

## Offer Samples

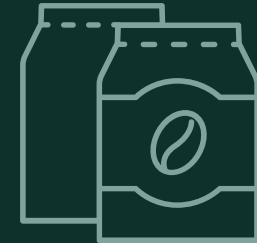
Offer Samples will become available.



**MAY**

## Shipment Begins

Our coffee allocation will begin to ship.



**JUNE**

## Stock Arrival

We anticipate stock will be ready for distribution.





# About the Producer



The Ajere Washing Station is located in the Yirgacheffe region, just south of central Ethiopia. It was founded in 1998 by Amare Tesema, with up to 850 farmers bringing their cherries here for processing. This Ajere grade 1 varietal is fully washed, fermented, and then dried for up to 15 days.

Ripe cherries are delivered to the Ajere wet mill where they are carefully sorted and processed. Generally, the coffee will be fermented between 36-48 hours depending on the climatic conditions. Following a controlled fermentation the parchment will then be cleaned before making its way out to the raised African drying beds. Here the sun will guide the coffee through the next 12-15 days as it dries to the desired level of moisture.

Ethiopian coffee varietals are renowned for their sweet floral notes and subtle fruit flavours. This lot is no exception, boasting high complexity and remarkable sweetness. It features a light body with peach and white nectarine notes, highlighted with a floral tea rose. Finishing with a rounded and balanced honey sweetness completes a well-refined cup.









# Enquire now.

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