

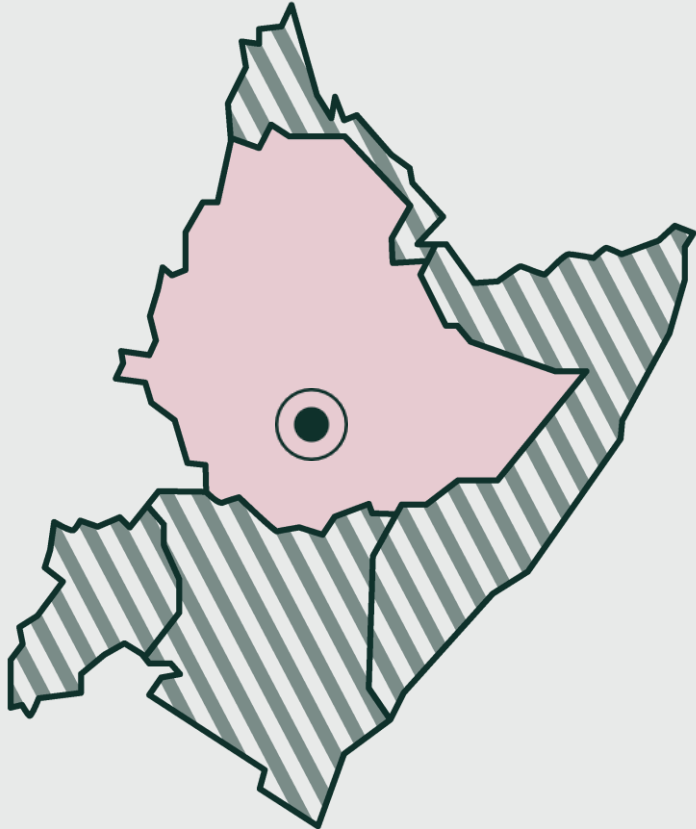


# Konga, Ethiopia





# Overview



**Producer:**

**Various Regional Producers**



**Varietal:**

**Ethiopia Heirloom**



**Region:**

**Konga, Yirgacheffe, Sede Region**



**Process:**

**Washed**



**Altitude:**

**1,800 – 2,000masl**



**Cup Profile:**

**Red Currant, Black Tea, Cherry**



# Planning Guide



**MARCH**

## Reach Out

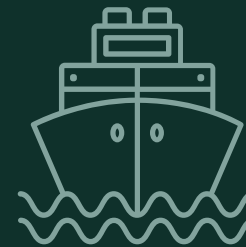
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**APRIL**

## Offer Samples

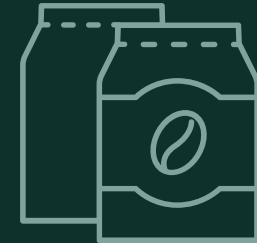
Offer Samples will become available.



**MAY**

## Shipment Begins

Our coffee allocation will begin to ship.



**JUNE**

## Stock Arrival

We anticipate stock will be ready for distribution.





# About the Producer



Ethiopia is well known as the birthplace of coffee, where Arabica first flourished. Accompanied by a favourable climate and fertile soils, Ethiopian coffee is prized for its uniquely floral and fruity profiles in the cup.

Even with so much history and impact in the story of coffee so far, Ethiopia remains somewhat of a mystery for most people in the coffee industry. The constantly evolving geopolitical structure and moving borders still affect the way we source and buy coffee in Ethiopia to this day. A vast amount of Ethiopian coffee is regarded as wild, or forest-grown. These plants are only semi-controlled and usually grow in the south of the country, with a mix of natural shade and an array of differing varieties.

Konga is a town 4 kilometers south of Yirgacheffe, known for its defining cup characteristics. Here coffee is typically grown on a small scale by garden producers, intercropped with other produce to help support the local community. The soils are rich in iron which plays an important part in the health of coffee in this region, promoting chlorophyll production and ensuring the plants can effectively absorb energy, which helps produce this well-defined cup profile.

All coffee is handpicked as it ripens, before the cherry is taken to local wet mills for pulping and processing. With only a light fermentation the coffee is then washed and cleaned before being dried on traditional raised beds.









# Enquire now.

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