

A man in a light-colored shirt is seen from the side, working with coffee cherries in a field. The foreground is filled with a large quantity of ripe, dark red coffee cherries. The background shows green coffee plants and a blue sky with white clouds.

HALLO HARTUME

ETHIOPIA



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SMALL HOLDERS: DANIEL MIJANE

COOKED PEACH · APRICOT · VANILLA

Hallo Hartume is located next to the Fuafuate river. We decided to change its name to Hartume, the name of the washing station belonging to Daniel Mijane.

We sourced this coffee from various up and coming smallholders in the Gedeo area.

The unique taste of the Gedeo region is a direct result of the combination of the altitude (2040masl) and the red soil that the coffee is being grown in. Cherry picking has been done manually in December, with an annual production of 2485 bags.

The fermentation time is 72 hours, soaking for 5 hours and dried on typical African beds for approximately 8 days, with a final moisture content of 10.4%.

Since this coffee was one of our favourite representations of the Gedeo area, we decided to purchase a selection of the best lots from Daniel Mijane.

We're very happy to say we will have more tasty lots coming from him in the future!

In this particular one we found clean, defined flavours of cooked peach, apricot with intense floral notes and hint of vanilla. This cup is bright yet very complex.

DETAILS



ELEVATION: 2050M.A.S.L.



COUNTRY: ETHIOPIA



REGION: GEDEO, GEDEB



VARIETY: HEIRLOOM



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: LIGHT FILTER ROAST

FILTER BREWING

BREWING RATIO: 1G COFFEE TO 16-17G WATER

WATER TEMP: 200 ° - 205 °F / 93 ° - 96 °C

EXTRACTION: 20 - 21%

TDS: 1.38 - 1.41%

LOCATIONS

