

A group of men are shown from the chest up, holding large handfuls of bright red coffee cherries. They are looking down at the cherries with focused expressions. The background is slightly blurred, showing more people and a large pile of coffee cherries on the ground. The overall scene suggests a coffee harvest or processing area.

# TIRTIRA GOYO

ETHIOPIA



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**SMALL HOLDERS: GEMEDE DEKAMA**

**LEMON ZEST · BERGAMOT · AGAVE**

When visiting Gemedede Dekama in Hambela Wamena, we were stunned by the beautiful location and its versatile biodiversity. Most of the farms surrounding the washing station are immersed in the forest that grows on the hillside, with access to the water from the nearest river. Because of its unique location, innovative farming techniques, and luscious terroir, this coffee promises to be a pearl amongst our Ethiopian varieties.








Tirtira Goyo is located in Gotiti, a subregion of Guji. Its typical rich red African soil at a relatively high altitude of 2120 masl is able to offer an annual harvest of approximately 2340 bags of coffee.

The classic washing process is executed very carefully, the cherries sit in the fermentation tank for 72 hours with a 5 hour soaking period. The green beans in parchment were put on African beds for 8 days to dry out.

Coffee processed at the Tirtira Goyo is an excellent addition to our fresh releases of Ethiopian lots.

It presents notes of lemon zest, bergamot orange and agave sugar with a dense, sweet, creamy mouthfeel.

## DETAILS

-  **ELEVATION:** 2124 M.A.S.L.
-  **COUNTRY:** ETHIOPIA
-  **REGION:** GOTITI, GUJI
-  **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

