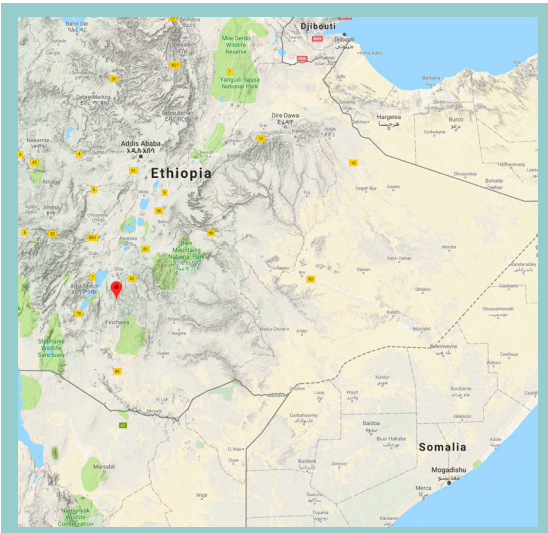


ETHIOPIA HALLO FUAFATE



DETAILS

-  **PRODUCER:** Various Smallholders
-  **COUNTRY:** Ethiopia
-  **REGION:** Hallo, Gedeb
-  **ELEVATION:** 2040 m.a.s.l.
-  **VARIETY:** Heirloom
-  **HARVEST:** December 2017



Follow us on social media for updates



@49TH



@49THPARALLEL

49thcoffee.com

FLORAL // NECTARINE // WHITE TEA

Hallo Fuafate is located in the Gedeb region at approximately 2040 meters above sea level, and has an annual production of 2485 bags. This particular lot was hand picked on the 21st of December 2017.

Almost all specialty coffee is hand picked, one of the main reasons being is that it allows farmers to pick only ripe cherries. We want ripe cherries because they make the sweetest and most flavourful coffee.

After being picked, the coffee is mechanically depulped, which removes most of the fruit from the coffee bean's protective covering called parchment. The coffee is then put in a water bath to ferment for 72 hours to remove the remaining fruit, called mucilage, still stuck to the parchment. After fermentation the coffee is soaked in fresh water for an additional 5 hours. The coffee is then dried on typical african beds for 8 days. This yields a final moisture content of 10.4%.

This coffee is clean with well defined flavors of cooked peach and apricot. It is bright, and complex, and has intense floral notes.

FILTER BREWING PARAMETERS

BREWING RATIO: 1g coffee to 17g water

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

EXTRACTION: 22 - 23%

TDS: 1.38 - 1.41%

49TH

PARALLEL
COFFEE ROASTERS
VANCOUVER