



ETHIOPIA MESINA



DETAILS

-  PRODUCER: 2500 Smallholders
-  COUNTRY: Ethiopia
-  REGION: Guji
-  ELEVATION: 1850 - 2000 m.a.s.l.
-  VARIETY: Local Heirlooms
-  HARVEST: 2017 / 2018



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SWEET CITRUS // COMPLEX // JUICY

This lot is a gorgeous example of a bright and juicy coffee from Guji, Ethiopia. This fresh crop coffee, harvested in 2017 and 2018 is processed at the Primerose and Meseret Workeneh washing stations, which have over 2500 members. It's made up of Ethiopian Heirloom varieties such as Wolisho, Dega, and Gurume (and surely many more!) which are grown in volcanic soils, spanning over 2500 hectares.

The farmers deliver the coffee cherries to the cooperative, where they are hand sorted before undergoing the meticulous treatment needed to produce such a clean coffee. Ripe cherries are processed using depulping machines to mechanically remove the skin, pulp and mucilage. They are then soaked in clean water overnight before being dried on raised beds -which are tables with a mesh bottom that allow for air circulation during the drying cycle.

Mesina Guji is a beautiful and classic fresh crop Ethiopian coffee with deep, round flavours of orange flower and jasmine, as well as a juicy and rich mouthfeel of sweet citrus.

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%

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