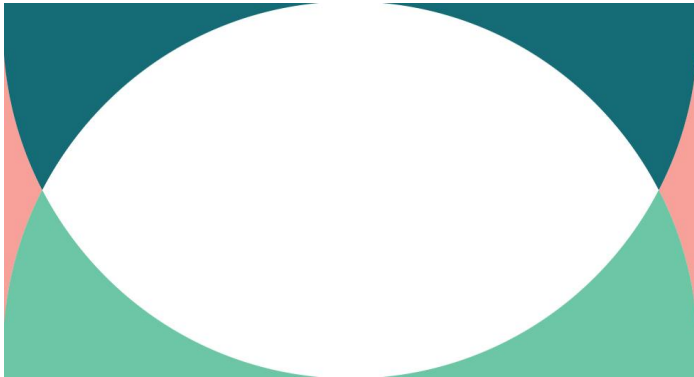


ALETA WONDO, ETHIOPIA

MELON / PINK GRAPEFRUIT / JASMINE

SOURCING



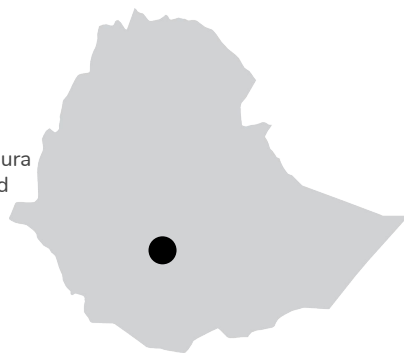
Origin: Aleta Wondo, Sidamo Varietal: Ethiopian Heirloom
Farms: Various Process: Washed
Producer: Various smallholder farmers Altitude: 1800-1950 MASL

ORIGIN STORY

Ethiopian coffees are loved for their expressive characteristics and flavour profiles.

This coffee comes to us from the Dangura Washing Station located in a fertile and forested area near Lake Abaya, in the town of Aleta Wondo.

It has a classic Sidama profile which means complex aromatics with lots of florals and citrus and delicate tea-like notes.



Aleta Wondo
Ethiopia

TASTING

Lavender and bergamot aromatics lead to a delicate tea-like body and balanced sweetness. As the cup cools the more complex notes in the open up with a crisp pink grapefruit like acidity, and soft notes of melon and jasmine.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16.5:1

TDS: 1.30

Ext. Yield: 19.75%

Rest Time: 3-28 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We tried a much longer roast for this Sidama than we usually do, and we're really happy with the results. The coffee has such a natural juiciness that we thought it could take some more heat, and we're finding that the extra time is giving it some great apricot, apple flavours, while keeping the floral top end.

- Emma