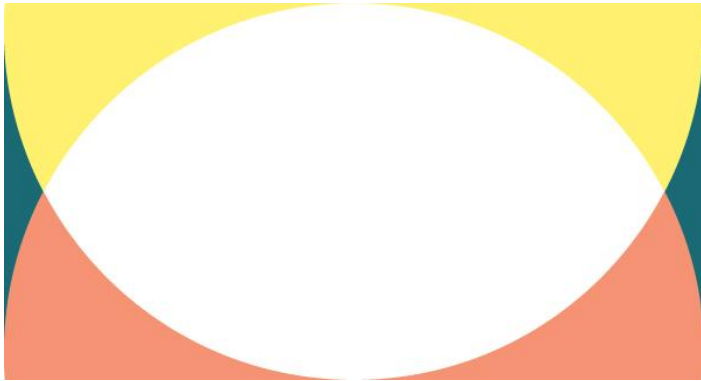


ALETA WONDO, ETHIOPIA

PINK GRAPEFRUIT / BROWNIE / SPARKLING

SOURCING



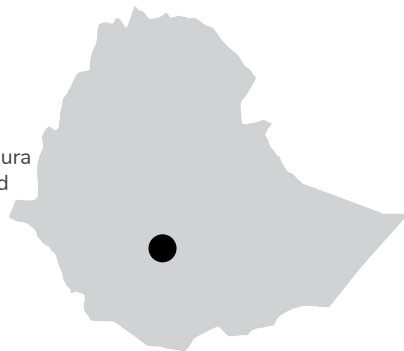
Origin: Aleta Wondo, Sidamo Varietal: Ethiopian Heirloom
Farms: Various Process: Washed
Producer: Various smallholder farmers Altitude: 1800-1950 MASL

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.

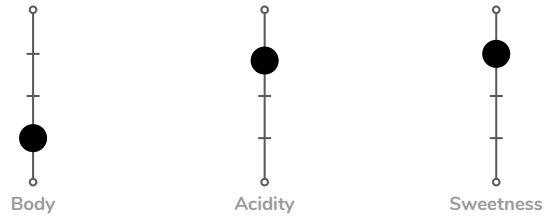
It has a classic Sidama profile which means complex aromatics with lots of florals and citrus and delicate tea-like notes.



Aleta Wondo
Ethiopia

TASTING

This coffee is bursting with lavender and bergamot aromatics that lead to a delicate tea-like body and heavy sweetness. As the cup cools the more complex notes come to the surface and drive toward a sweet chocolate brownie finish!



BREWING

Brew Ratio: 16:1 TDS: 1.40
Ext. Yield: 21.75% Rest Time: 3-28 Days

ESPRESSO

In: 20 Out: 39 Time: 29 TDS: 9.0

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No. 6605

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