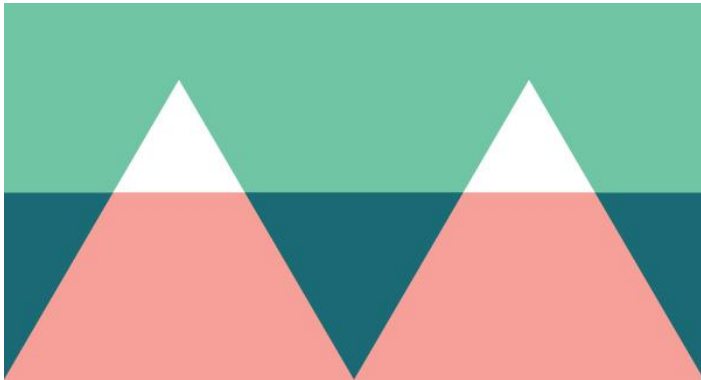


GUJI URAGA, ETHIOPIA

NECTARINE / BERRY / ROSE

SOURCING



Origin: Haro Wachu, Uraga, Guji Varietal: Bourbon
Farms: Various Process: Washed
Producer: Various smallholder farmers Altitude: 1950-2000 MASL

TASTING

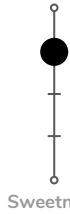
This coffee has a lot of complex floral and soft fruit aromatics that lead to a really silky and tea-like body. The flavour is delicate with a nectarine like acidity, and sweet notes of berry and rose.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.40

Ext. Yield: 20.67%

Rest Time: 3-21 Days

ORIGIN STORY

Ethiopian coffees are usually considered 'Ethiopia heirloom' varieties because there are over 100 varieties of coffee plants native to Ethiopia. This particular lot is interesting because it has been specially sorted into 100% Bourbon.

Once sorted, this lot was processed at the Layo Taraga Washing Station where coffee from up to 500 smallholder farmers from the surrounding region is processed. Each farmer's land is about 1/2 hectare in size.

At the washing station the cherries are carefully sorted, selecting only the ripest cherries before being depulped, fermented underwater for 48-72 hours, washed, and then dried on raised beds for 9-12 days.



Guji Uraga
Ethiopia

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We have waited impatiently for this coffee to arrive in Canada since we initially tasted it months ago. Guji is having a great year, and we're in love with the aromatics on this coffee. We've been dialing in the roasts to increase the body ever so slightly, and it was great on the table this week.

- Emma