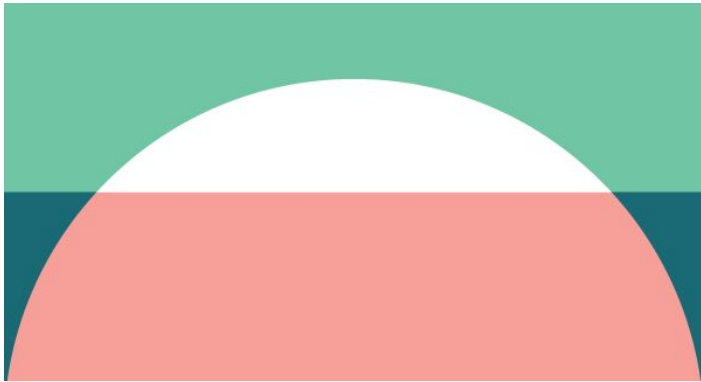


# KORE, ETHIOPIA

## VANILLA / BLOOD ORANGE / JASMINE

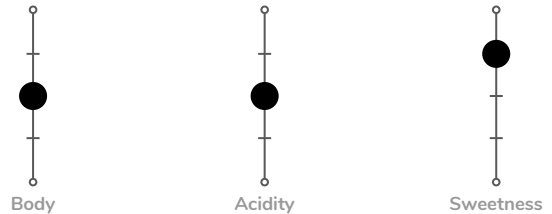
### SOURCING



Origin: Kore, Kochere, Yirgacheffe    Varietal: Heirloom  
Farms: Various    Process: Washed  
Producer: Various smallholder farmers    Altitude: 1795-1900 MASL

### TASTING

This coffee has a lot of complex floral and soft fruit aromatics that lead to a really round and silky body. The flavour is delicate with a blood orange like acidity, sweet notes of vanilla and a jasmine like finish.



### BREWING

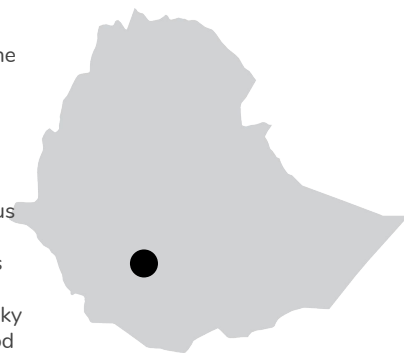
Brew Ratio: 16:1                      TDS: 1.40  
Ext. Yield: 20.67%                      Rest Time: 3-21 Days

### ORIGIN STORY

Kore is another beautiful coffee from the Kochere district located within the Yirgacheffe region in Ethiopia.

Coffees from the Kochere district are well-known for their tea-like qualities, with distinct floral, stone fruit, and citrus notes; this specific lot is a stunning example of what Yirgacheffe is famous for. This heirloom variety has a classic Yirgacheffe aroma with a round and silky body and delicate notes of vanilla, blood orange and jasmine.

The coffee is picked and delivered to the washing station, depulped within 12 hours, and washed using spring water. The soils in this region are red-brown clay soil, about 1.5 meters deep.



KORE  
ETHIOPIA

### ROASTING

Machine: Loring Kestrel 35                      Batch Size: 16kg/batch

Roasted By Dan Sherrington

### ROASTER'S NOTES

Ethiopia is one of our favourite origins to roast, and we always enjoy having beautiful coffees like these on our filter menu. Kore has a small screen size (characteristic of Ethiopian coffees) which allows us to roast it quickly to accentuate origin and terroir. Using a quicker profile and shorter development time after first crack, we're tasting the soft stone fruit, sweet citrus, and tea-like qualities that this coffee has to offer. We hope you enjoy!