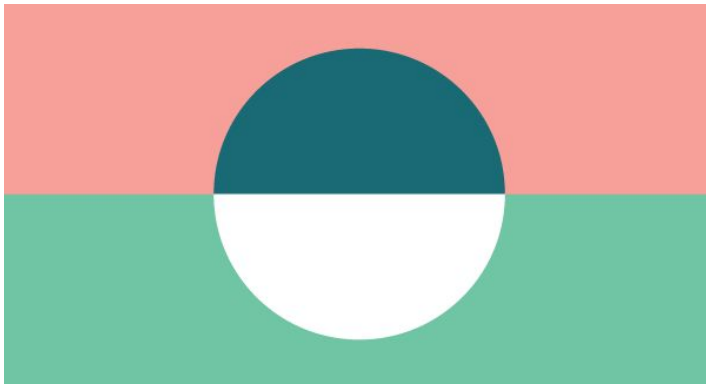


TADESE GEMEDA, ETHIOPIA

VIOLET / MELON / BLACK TEA

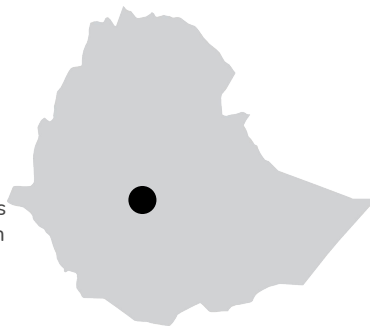
SOURCING



Origin: Bensa, Sidama Varietal: Various Heirloom
Farms: Process: Washed
Producer: Tadesse Yonka Gemedo Altitude: 1890-2100 MASL

ORIGIN STORY

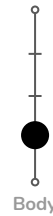
This coffee comes to us from a single producer, Tadesse Gemedo, which is something that is extremely rare for coffees in Ethiopia. Tadesse Gemedo is a 55 year old farmer in the Bensa, Sidamo region of Ethiopia, who has a small farm of about 2.9 hectares. After the coffee is picked it is pulped and soaked for 6 hours and fermented for 36 hours then dried on raised beds for 11-15 days.



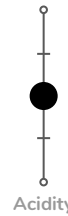
BENSA, SIDAMA
ETHIOPIA

TASTING

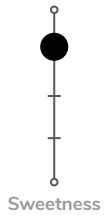
This coffee is clean and focused with a really dense florals in the aromatics and sweet notes of violet, honeydew melon, lime and black tea.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 17:1

TDS: 1.35

Ext. Yield: 21.18%

Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We are excited to release our last Ethiopian coffee from the 2017-2018 harvest and it's a fun one to roast! It's from a single producer and, in general, has a larger screen size than some of the other Ethiopian coffees we have roasted this past year. We're hitting it with more heat in the beginning to build momentum and roasting it for a little longer after first crack to make sure that we're developing a sweet, balanced, and clean cup.