

Ethiopia

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Ethiopia

Project Origin has sourced coffee from Ethiopia since 2012 and we never cease to be amazed by the complexity and quality of the beans from this endlessly fascinating country. The country is home to the widest genetic diversity of coffee varieties, as the trees are left to grow wild and naturally mutate to match the landscape around them. As a result, the cherries that are picked become one great blend of hundreds of varieties, meshing the various colours and patterns together to what ends up creating the well-balanced, rounded, cohesive and complex cup profiles that we have experienced throughout Ethiopia. Therefore, we almost always list Ethiopian coffee varieties as **‘Heirloom’**.

With the understanding of this structure, we can begin to refine our understanding of Ethiopian coffees and pay tribute to the stations responsible for producing the cherries they sell. In the special case of Grade 2 and Grade 3 lots, washing stations commonly sell these coffees to larger collection stations where the processed green beans are combined with other Grade 2 and 3 lots from the same Area to create a large volume of coffee with a cup profile representative of the Area. Project Origin proudly works with our exporting partners, Primrose, to respect the work of the producers, the farmers and the workers at the washing stations, to share the beautiful and diverse profiles of the region, and we hope to celebrate their coffees with the correct identification.



The geographic structure across Ethiopia can be broken down into five categories, with a sixth category existing from the ECX. The structure of Ethiopian geography is broken down as follows:

Country: Ethiopia

Region: the state, department or province

Zone: a subdivision of the Region

Woreda: county, municipality or district within a Zone

Kebele: village or community within a Woreda

Area: coffee growing area as defined by the ECX

The coffee growing areas defined by the ECX - Yirgacheffe, Sidamo, Guji, Harrar etc. - will be the names most commonly known and used to identify coffee lots up until 2018. Nowadays coffee lots from these areas can be broken down further, providing information about the Woreda, the Kebele and even the exact washing station.

Here is an example of how to relate this to coffee:

Country: Ethiopia

Region: Oromia

Zone: Guji

Woreda: Adola

Kebele: Masina

Area: Guji

With the understanding of this structure, we can begin to refine our understanding of Ethiopian coffees and pay tribute to the stations responsible for producing the cherries they sell. In the special case of Grade 2 and Grade 3 lots, washing stations commonly sell these coffees to larger collection stations where the processed green beans are combined with other Grade 2 and 3 lots from the same Area to create a large volume of coffee with a cup profile representative of the Area. Project Origin proudly works with our exporting partners, Primrose, to respect the work of the producers, the farmers and the workers at the washing stations, to share the beautiful and diverse profiles of the region, and we hope to celebrate their coffees with the correct identification.



Meseret Workneh – Producer - Primrose



Guji

Exporter	Primrose
ECX Area	Guji
Region	Oromia
Altitude	1950 - 2300m
Harvest	November - February

About Guji

It is unclear what makes Ethiopian coffee so stand out, unique and special. We can pay tribute to the terroir: the nutrient rich soils that vary in healthy shades of red and brown across the regions, the sharp variants in altitude and aspect along the mountain ranges, the dry climates. We could consider the genetic diversity of the flora that grows throughout the country, and the many hundreds of natural mutations that exist in the realm of coffee trees within Africa. Perhaps we consider the lack of chemical pesticides, the natural growth of wild trees and minimal pruning intervention.

Maybe, what makes Ethiopian coffees so special is the cumulation of hundreds of small garden coffee lots that combine to create a blend of flavours, textures and acidities. A blend where the colour, or colours, of the cherries does not define its category, but rather, a blend that combines all the wonderful elements of ripe and ready cherries. Surely, this is why we find such beautiful complexity and elegance in the idyllic world of Ethiopian specialty coffee.

In the Area of Guji, where the local language is the second most widely used language across the country, we find the Oromo people who grow, care for, pick, transport by foot and collate wild mutations of coffee cherries to local washing stations. And from their hard work we discover the flavours of Guji.

Guji Kercha G1

Varietal: Heirloom

Process: Washed



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is de-pulped and floaters are separated before going into large tanks for fermentation
- o De-pulped beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation coffee beans are rinsed thoroughly in channels to remove the last bits of mucilage and further separate any floaters
- o Coffee beans are then moved African beds in the sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days when coffee beans are on raised beds, they may be covered in plastic to control the rate of drying
- o Dried beans are then stored in parchment for protection until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality

Guji

Varietal: Heirloom

Process: Anaerobic Washed

Lot: Abeba

Tasting notes: orange, lychee, white floral, brown sugar, red apple, marmalade, apricot, yellow fruit



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is de-pulped and floaters are separated before going into large tanks for anaerobic fermentation
- o De-pulped beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation coffee beans are rinsed thoroughly in channels to remove the last bits of mucilage and further separate any floaters
- o Coffee beans are then moved African beds in the sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days when coffee beans are on raised beds, they may be covered in plastic to control the rate of drying
- o Dried beans are then stored in parchment for protection until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality



Ethiopia - Guji Uraga Gomoro Station



Uraga

Exporter	Primrose
Region	Guji
Zone	Uraga
Altitude	1950 - 2300m
Harvest	October - January

About Uraga

Ever heard of an 'African Massage'? Travel to the Uraga Gomoro washing station near the town of Dilla in the back of a 4WD and you'll get the experience for free. Bumping up and down, side to side, descending a mountain so steep, to a ridge that the washing station is perched on, that surely the truck cannot climb back up to leave again. But luckily, the thought of potentially pushing a truck over boulders leaves your mind, as the views from that ridge are enough to empty the mind of all other thoughts. And so, we experience the magic of Ethiopia. It is no surprise that the world is continuously bewildered with the flavours of Uraga.

We have been impressed by the quality of coffees processed from this washing station, and with a selection of cherries going towards our specialised Carbonic Maceration techniques, we can explore these coffees under further processing, allowing us even more variety in how we experience the flavours of this Woreda.

Uraga G1

Varietal: Heirloom

Process: Washed

Lot: Orange

Tasting notes: lemonade, mandarin, round, juicy



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is de-pulped and floaters are separated before going into large tanks for fermentation
- o De-pulped beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation coffee beans are rinsed thoroughly in channels to remove the last bits of mucilage and further separate any floaters
- o Coffee beans are then moved African beds in the sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days when coffee beans are on raised beds, they may be covered in plastic to control the rate of drying
- o Dried beans are then stored in parchment for protection until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality



Ethiopia - Guji - Coffee Blossom



Hambela

Exporter	Primrose
Region	Hambela Wamena
Zone	Guji
Altitude	1950 - 2300m
Harvest	October - January

About Hambela

Hambela, loosely translated means 'to go on' or 'to travel for'. Nestled in the Oromia Region, the Hambela woreda is in close proximity to the Idido and Kochere woredas in the Gedeo Zone. If you travel to the area, you will find rows upon rows of raised drying beds, stacked with cherries surrounded by the beautifully dense and green Ethiopian forest.

The small-holder farmers in the area grow completely organic and pesticide free coffee trees due partly to the lack of funds required to purchase chemical products, but also the lack of need for them given the naturally incredibly nutrient rich soil. The trees are left to grow wild and free, with minimal pruning involved, and during harvest the cherries are transported to the washing stations daily, and mostly by foot. There exists a natural wonder around the coffees of Ethiopia and with very little involvement and manicuring of the coffee trees by people, we can truly taste the natural effects this land has to offer.

Hambela G1

Varietal: Heirloom

Process: Natural

Lot: Lilac

Tasting notes: purple grape, blueberry, watermelon, citrus, orange, mixed berries, banana, milk chocolate



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22° Brix
- o Cherries are dried on raised beds in full sun to allow the beans to absorb the sweetness and fruitiness from the cherry pulp and skin
- o During drying cherries are regularly turned to ensure even drying and maintain clarity. On very hot days cherries are covered in plastic to control drying rate
- o Cherries remain on raised beds and are frequently turned for 18-30 days until moisture reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality



Ethiopia - Guji - Shakisso



Shakisso

Exporter	Primrose
Woreda	Shakisso
Zone	Guji
Altitude	1950 - 2300m
Harvest	October - January

About Shakisso

Shakisso town in southern Ethiopia is home to some wonderfully typical Ethiopian coffees as well as two major mining stations. One of these stations produces over 3,500kg of gold annually. But agriculture, and specifically coffee, remains the primary source of trade in Ethiopia.

Sitting at a high elevation, with the average temperatures during harvest and processing ranging between 9°C – 24°C and minimal rainfall leaving a dryness to the air, this is the perfect climate for such beautiful natural processed coffees. The temperature range means drying cherries do not need to be covered overnight by plastic sheets, unless of course the rain decides to greet the earth, and the drying beds need only be tended to throughout the day. The workers sort through the beds as a team, one at a time, rotating the cherries and removing anything that shouldn't be there. By the days end, each bed has been tended to several times, and the coffee is well on its way to absorbing all the delicious flavours that always keep us coming back for more.

Guji Shakisso G3

Varietal: Heirloom

Process: Natural

Lot: 4

Tasting notes: caramel, red berries, chocolate, brown sugar, strawberry, orange, juicy, clean, sweet



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Guji region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22° Brix
- o Cherries are dried on raised beds in full sun to allow the beans to absorb the sweetness and fruitiness from the cherry pulp and skin
- o During drying cherries are regularly turned to ensure even drying and maintain clarity. On very hot days cherries are covered in plastic to control drying rate
- o Cherries remain on raised beds and are frequently turned for 18-30 days until moisture reaches 10-12%
- o Dried beans are then sorted in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality
- o Grade 2 and 3 natural lots are categorised this way by the ECX. These lots will have a higher defect count than Grade 1 lots, however, Primrose does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 lots are cleaner than the minimum standard

Shakisso G1

Varietal: Heirloom

Process: Natural

Lot: Autumn



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22° Brix
- o Cherries are dried on raised beds in full sun to allow the beans to absorb the sweetness and fruitiness from the cherry pulp and skin
- o During drying cherries are regularly turned to ensure even drying and maintain clarity. On very hot days cherries are covered in plastic to control drying rate
- o Cherries remain on raised beds and are frequently turned for 18-30 days until moisture reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality
- o Lot name Autumn is reflective of the cup profile featuring yellow and a hint of purple fruits and flavours



Ethiopia - Guji - Masina Station



Masina

Exporter	Primrose
Woreda	Adola
Kebele	Masina
Altitude	1950 - 2300m
Harvest	October - January

[Click here to see Masina's exact location](#)

About Masina

In the Masina Kebele in the Adola Woreda lies a washing station that sits at the heart of Project Origin. Built in 2017 as a joint project with our great local export partners, Primrose, the Guji Masina washing station was the site where our very first Ethiopian Carbonic Maceration processed coffees were produced. We learnt a vast amount from the experience of trying and refining the CM process at this station.

Nearby the washing station lies a river, that locals in the community wade through to reach the town and the school. Project Origin have teamed up with Primrose once again to fund the construction of a bridge over this beautiful river, hoping that this improvement in infrastructure will help the community in their daily travels and needs rather than taking the 1-2 hour walk around to the nearest crossing.

The coffees from this woreda are already world-known, feeding into the romanticism of Ethiopian coffees, and when the 2018 World Barista Championship is won utilising a coffee from this station, it becomes impossible not to include this washing station in your collection.

Guji Masina G1

Varietal: Heirloom

Process: Washed

Tasting notes: mandarin, orange, nectarine, lemongrass, white grape, green apple, honey, caramel, yellow floral, creamy, smooth, clean



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is de-pulped and floaters are separated before going into large tanks for fermentation
- o De-pulped beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation coffee beans are rinsed thoroughly in channels to remove the last bits of mucilage and further separate any floaters
- o Coffee beans are then moved African beds in the sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days when coffee beans are on raised beds, they may be covered in plastic to control the rate of drying
- o Dried beans are then stored in parchment for protection until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality



[Click here to learn more about Supernatural Coffees](#)

Masina Supernatural

Varietal: Heirloom

Process: Supernatural

Lot: Webanchi



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Masina region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22° Brix
- o Cherries are shade-dried on raised beds in thick piles and regularly turned over to control fermentation for the first 3-5 days
- o Cherries are then thinned out during the day but piled up again inside plastic 'cocoons' at night for 5-8 days
- o Finally, cherries are spread in thick layers on beds with frequent moving for 10-15 days until moisture reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise fruit flavours until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality
- o Webanchi is named after Meseret's daughter, Webanchi

Masina Supernatural

Varietal: Heirloom

Process: Natural

Lot: Tropicana

Tasting notes: tropical, pineapple, peach, mango, passion fruit, caramel, watermelon, spices, juicy, creamy, complex



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Masina region
- o Cherries are harvested from October – January and taken to the washing station where small-holder lots are combined
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22° Brix
- o Cherries are shade-dried on raised beds in thick piles and regularly turned over to control fermentation for the first 3-5 days
- o Cherries are then thinned out during the day but piled up again inside plastic 'cocoons' at night for 5-8 days
- o Finally, cherries are spread in thick layers on beds with frequent moving for 10-15 days until moisture reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise fruit flavours until milling and export preparation
- o Our local partner, Primrose, does further quality control and sorting during milling. As a minimum they do a triple-pass through a colour sorter and a triple-pass through hand-sorting tables to improve overall quality
- o Tropicana is named for its tropical profile



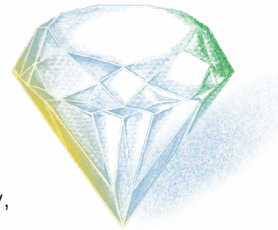
[Click here to learn more
about CM Selections Coffees](#)

Masina CMW Diamond 0423

Varietal: Heirloom

Process: Washed

Tasting notes: lychee, fig, white floral, brown sugar, orange, cherry, honey, red apple, marmalade, yellow fruit, apricot, citrus



Processing Details

- o Coffees grow in small farmers backyards, known as “garden coffee”
- o Hand sorting of only ripe, red cherries at 20-22° Brix
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Anaerobic fermentation time creates a Diamond profile very similar to previous years
- o Beans are washed before being laid on beds to dry
- o Drying takes typically 15-20 days
- o Our local partner, Primrose, do further quality control. As a minimum, a triple pass through a colour sorter and a triple-pass through hand-sorting tables

Guji Masina CMN Jasper 0823

Varietal: Heirloom

Process: Natural

Tasting notes: honey, berries, pineapple, wine, strawberry, citrus, bright lime



Processing Details

- o Coffees grow in small farmers backyards, known as "garden coffee"
- o Hand sorting of only ripe, red cherries at 20-22° Brix
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time developed fruit characters
- o Cherries were dried on raised beds to maintain rich texture and wine qualities
- o Drying takes typically 20-30 days until moisture content is reduced to 10-12%
- o Our local partner, Primrose, do further quality control. As a minimum, a triple pass through a colour sorter and a triple pass through hand sorting tables