




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’**.

The classification of Ethiopian coffee has always been challenging, as it is structured differently to other coffee producing countries. Additionally, we often find the process of translating the language to result in various spellings of names and locations. Historically, the Ethiopian Commodity Exchange (ECX) has listed areas that are ‘coffee growing areas’ and sold these coffees to the world under the sole title of that area. Thanks to new exporters and increased education across the country, we are now able to classify coffee lots more accurately based on specific washing stations, or on the Woreda, in which it is processed. This provides us with a greater range of locations with which to identify Ethiopian coffee and greater traceability overall.



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: Sidama

Zone: West Arsi Zone (Mirab Arsi Zone)

Woreda: Nansebo

Kebele: Bulga

Area: Sidamo

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.



Ethiopia - Sidama



Sidama

Exporter	Primrose
ECX Area	Sidamo
Region	Sidama
Altitude	1950 – 2300 m
Harvest	November - February

About Sidama Area

At the washing station near the town Nansebo, you will find colours everywhere – the red in the soil, the crystal blue in the sky, twenty shades of green in the forests, the trail mix of browns in the discarded pile of beans that do not make the cut, tossed beside the warming honey-yellow of the chosen processed green beans that sit in mountains on coloured plastic sheets under the shade of a make-shift marquee. The workers sit amongst these beans in the little valleys of space as they sort through the good from the bad, ultimately compiling what we know to be some of the greatest, and most unique coffees in the world.

As Ethiopia's leading region in coffee-production, it is a commonly sought-after product. Perhaps the high volume of coffee production can be attributed to the rich water resources across the region. Or perhaps the demand exists for the not-so-uncommon occurrence of 90+ point coffees springing up on cupping tables. Regardless of the reasoning, Sidama coffees have been turning heads for years, including ours at Project Origin. We are always excited to source Ethiopian coffee from Sidama, which has now become its own independent region separate from the Southern Nations, Nationalities, and People's Region (SNNRP), in June of 2020, after a 98% vote chose to transform the location from the Sidama Zone to a recognised Region of Ethiopia – Sidama Region.

Sidamo G2

Varietal: Heirloom

Process: Washed



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Sidama 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 the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparations
- 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 washed 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 lots are cleaner than the minimum standard

Sidamo G3

Varietal: Heirloom

Process: Natural



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 Grade 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 G3 lots are cleaner than the minimum standard

Sidamo G1 Nansebo

Varietal: Heirloom

Process: Natural



Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Sidama 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
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