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.

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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:

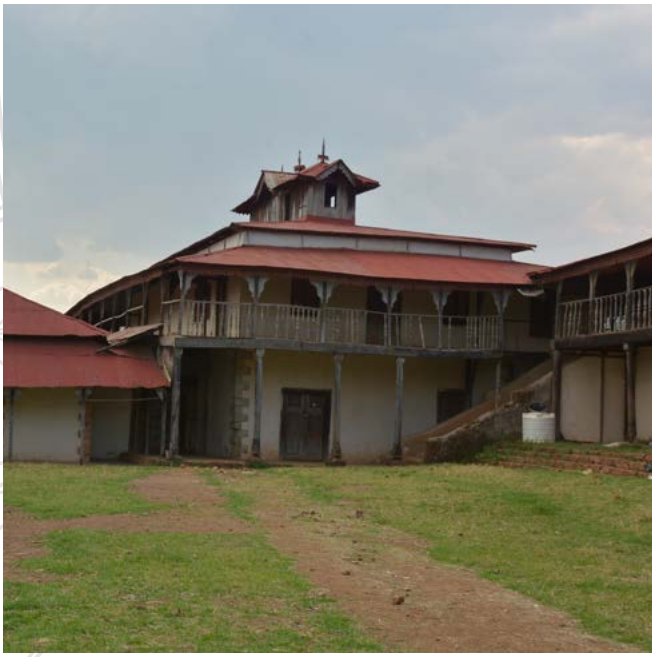
Country: Ethiopia
Region: the state, department or province
Zone: a subdivision of the Region
Woreda: county, municipality or district within a Zone
Kebele: village or community within a Woreda
Area: coffee growing area as defined by the ECX

The coffee growing areas defined by the ECX - Yirgacheffe, Sidamo, Guji, Harrar etc. - will be the names most commonly known and used to identity 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: East Welega Zone
Woreda: Limmu
Kebele: Checka
Area: Limu

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.

Project Origin



Ethiopia - Jimma

Limu

Area	Limu
Region	Oromia
Altitude	1700 - 1950 m
Harvest	November - February

About Limu Area & Jimma Zone

Limu is located within the Jimma Zone, of the Oromio Region. In a nearby city in Jimma, you will find a museum, the Jimma university, several markets, and an airport, but you will also find the Jimma Research Centre. Run by the Ethiopian Institute of Agricultural Research, the centre specialises in agricultural research that, among other crops, serves to improve the yield of coffee and spices. Across the zone, the people particularly love the game of football, or soccer, and team shirts are available for purchase throughout many market stalls.

The average temperature in Jimma ranges between 12 – 28ºC and the sun graces the sky for anywhere between 4 – 8 hours per day. Unique to the Limu coffee area, the coffees are titled based on the processing methods used. Natural process coffees from this region are called Jimma coffees, while the washed processed coffees are called Limu. We think that is ideal general knowledge for a trivia quiz, but we are yet to show it off.

Downloadable gallery

Project Origin

Limu G2 Premium

Varietal: Heirloom

Process: Washed

Tasting notes: dark chocolate, caramel, citrus, red apple, black tea, cherry, yellow grape, creamy

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Sidama region
- Cherries are taken to the washing station where small-holder lots are combined
- Coffee is pulped and floaters separated before going into large tanks for fermentation
- Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- On very hot days and overnight beans may be covered in plastic to control the drying rate
- Dried beans are stored in parchment for protection until milling and export preparation where further hand and colour sorting is conducted to improve overall quality
- 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, our exporting partners does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 lots are cleaner than the minimum standard

Limu G2

Varietal: Heirloom

Process: Washed

Tasting notes: raisin, cherry, lychee, citrus, floral, chocolate, creamy

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Oromia region
- Cherries are taken to the washing station where small-holder lots are combined
- Coffee is pulped and floaters separated before going into large tanks for fermentation
- Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- On very hot days and overnight beans may be covered in plastic to control the drying rate
- Dried beans are stored in parchment for protection until milling and export preparation where further hand and colour sorting is conducted to improve overall quality
- 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, our exporting partners does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 lots are cleaner than the minimum standard

Djimmah G4

Varietal: Heirloom

Process: Natural

Tasting notes: black tea, cacao nib, apple, roasted almond, toasted malt, light, malic

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Djimmah region
- Cherries are taken to the washing station where small-holder lots are combined and hand sorted to remove under- and over-ripe cherries and select cherries between 18-22°Brix
- Cherries are dried on raised beds in full sun for 18-30 days to allow the beans to absorb the sweetness and fruitiness from the cherry pulp and skin
- 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
- Moisture content is reduced to 10-12%
- 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
- Our local partner 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
- Grade 2 and 3 and 4 natural lots are categorised this way by the ECX. These lots will have a higher defect count than Grade 1 lots, however, our exporting partner does further sorting and removal of defects during milling to ensure Project Origin's G2, G3 and G4 lots are cleaner than the minimum standard