

Ethiopia

Yirgacheffe



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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**'.

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 cherries 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 in which to identify Ethiopian coffee.



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: Southern Nations, Nationality, and Peoples' Region (SNNPR)

Zone: Gedeo

Woreda: Yirgacheffe

Kebele: Gersay

Area: Yirgacheffe

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 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.

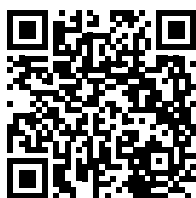


Primrose Coffee

Our beautiful exporting partners Primrose have been caring for their coffee growing and processing community throughout Ethiopia for years, and we are so very proud to say we have worked with them since 2015. Abraham (the business specialist) and Meseret Workneh (the coffee specialist) are responsible for several washing stations throughout Ethiopia, including in the Yirgacheffe Area. They manage cherries bought from local farmers, the processing operations, green grading, milling and exporting.

Project Origin began working with Meseret to introduce Supernatural and carbonic maceration processing techniques in 2017, and we continue to collaborate on these lots to this day, learning and adapting every season. Additionally, we are in constant communications with the Primrose team about their traditionally processed lots, and ensuring each harvest we understand what the weather, the economy and logistics all influence to result in the cup profiles we receive. It is because of this long term relationship and great communication that we have an immense amount of trust together. We know what to expect from Ethiopia, and they know what to expect from us.

As if that wasn't enough, the Primrose team helped us conduct community projects with their local political, environmental, logistical, and social knowledge. These projects were done for the community, decided by the community.



*MICE 2022 Producer talk
with Meseret Workneh
from Primrose, Ethiopia.*

Primrose is one of our Ethiopian exporters we work with, and we value the relationship we have together immensely. After so many years of project development and sharing coffee after coffee after coffee, we truly feel loved by the Primrose team, and will continue collaborating for years to come. Building a ten year relationship - holding strong through market fluctuations and the Covid pandemic - proves that our long term relationship together is truly very special, and we are grateful for their companionship in this specialty coffee world.



Green bean sorting - Yirgacheffe

Yirgacheffe

Exporter	Various
ECX Area	Yirgacheffe
Zone	Gedeo
Altitude	1200 - 3200 m
Harvest	October - February

About Yirgacheffe Area

Ethiopia is widely recognised as the 'birthplace' of *Coffea arabica*. And of all Ethiopian coffee growing regions Yirgacheffe is perhaps the most well-known and recognised. There is a certain romanticism that exists in the traditional bright, floral and complex qualities of Ethiopian coffees that so many of us never tire of experiencing. Spanning a remarkable topographic rollercoaster, the ECX Area of Yirgacheffe climbs from 1200 masl in the East of the Gedeo Zone, up to 3200 masl in the West, with only 30km in between. This dramatic expanse of height has led to a bio-diverse environment where native trees grow at the altitude in which they benefit most, including the many wild mutations of coffee varieties – this must be why the cup profiles of Ethiopian Yirgacheffe coffees are just so unique.

The Ethiopian Coffee Exchange (ECX) recognises all coffees from this Area as 'Yirgacheffe', however the woreda Yirgacheffe only makes up part of the Gedeo Zone where all these coffees come from. Other commonly known woredas and kebeles that fall into the Yirgacheffe Area include Kochere, Aricha, Idido, Konga, Chelelektu and more. The Gedeo Zone is an exclave of the Southern Nations, Nationalities, and People's Region (SNNPR) in Southwest Ethiopia, and is surrounded by the Sidama Region to the north and the Oromia Region to the East, West and South.



Downloadable
gallery

Yirgacheffe G3

Varietal: Heirloom

Process: Natural

Tasting notes: cacao, dried fruit, plum, chocolate, orange, black tea, citrus, coating, roasted nuts



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 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

Yirgacheffe G4

Varietal: Heirloom

Process: Natural



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 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

Yirgacheffe G2

Varietal: Heirloom

Process: Washed



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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

Yirgacheffe G1 Halo

Varietal: Heirloom

Process: Natural

Tasting notes: berries, sweet, clean, purple



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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

Yirgacheffe G1 Halo

Varietal: Heirloom

Process: Natural

Lot: #2

Tasting notes: lemongrass, lychee, caramel, plum, tropical, stone fruit, dark chocolate, red cherry, creamy, light



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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

Yirgacheffe G1 Lalesa

Varietal: Heirloom

Process: Washed

Tasting notes: floral, citrus, clean



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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

Yirgacheffe G1 Lalesa

Varietal: Heirloom

Process: Washed

Lot: #10

Tasting notes: jasmine, black tea, rosella, lemon, pineapple, mango, lemonade, citrus, bright, juicy, creamy



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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

Yirgacheffe G1 Gelchu Kindu

Varietal: Heirloom

Process: Natural

Tasting notes: caramel, pawpaw, stone fruit, white floral, pineapple, mango, juicy



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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

Yirgacheffe G1 Gelcha Kindu

Varietal: Heirloom

Process: Natural

Tasting notes: jasmine, orange, nectarine, pink lady apple, lavender, cherry, lemongrass, black tea, rooibos tea, yellow currant



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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
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- 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

Yirgacheffe G1 Gelcha Kindu

Varietal: Heirloom

Process: Washed

Tasting notes: green apple, lime, pear, early grey tea, orange, caramel, mangosteen, lemongrass, peach, brown sugar, citrus, grapefruit, mandarin, juicy



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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

Yirgacheffe Chelchelle G1

Varietal: Heirloom

Process: Natural

Tasting notes: berry, fruity, black forest cake, intense



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 10-12%
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- 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

Yirgacheffe Chelechele G1

Varietal: Heirloom

Process: Washed

Lot: #3

Tasting notes: orange, pineapple, nectarine, plum, lavender, yellow stone fruit, melon, peach, lemon, juicy, balanced, delicate, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
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Ethiopia - Yirgacheffe - Konga Wete

Konga

Woreda	Kochere
Kebele	Konga
Altitude	1800 – 2100 m
Harvest	October - January

About Konga

The Konga Wete Webanchi washing station is a great example of specialty coffee production coming together with supporting the local community. The station is built next to a school near the town of Wete, and both Primrose and Project Origin work closely with the teachers and staff to provide the support they need to educate local children. As a result, we can improve quality of life while simultaneously improving quality of coffee at the washing station. Now, isn't that what specialty coffee should be all about?!

When Meseret and Abraham, the wife and husband team that own Primrose, were looking for the site of a new washing station, they chose this spot, as it meant the station would have easy access to electricity – no easy feat in parts of rural Ethiopia. The access to electricity means the station can continue to process coffee after sunset, a task commonly made difficult at other washing stations. We have been working with the team at Konga Wete Webanchi washing station on their carbonic maceration processing, and the results continue to please many people around the world.



Downloadable
gallery

Yirgacheffe Konga G1

Varietal: Heirloom

Process: Natural

Lot: PURPLE

Tasting notes: violet, blueberry, pinot noir, red grape, mulberry, milk chocolate, malt, biscuit, caramel, red apple, orange juice, silky, balanced, bright, vibrant, clean, velvety, elegant, lingering, smooth



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe Konga G1

Varietal: Heirloom

Process: Natural

Lot: Amederaro



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe G1 Amederaro

Varietal: Heirloom

Process: Washed

Lot: ORANGE

Tasting notes: floral, jasmine, mandarin, nectarine, sweet, clean



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality



Ethiopia - Yirgacheffe - Koke

Koke

Woreda	Yirgacheffe
Kebele	Koke
Altitude	1900 m
Harvest	October - January

About Koke

When you visit a coffee farm, you expect to see lush coffee trees with a lot of leaves, all planted in neat rows for maximum efficiency, and well pruned for increased yields. But should you visit the forest in Koke, you might find your jaw drop, just a little. The trees are lanky, they're thin and have several trunks extending from the ground. They are not so much planted as much as they grow wherever they choose to spawn from the earth.

This was the visual definition of wild coffee: natural mutations of Arabica trees that speckle the wild forest that grows dense and overhead around the hills surrounding the washing stations. Red dirt roads lead the way to raised drying beds that sit where the land allows it to be flat, while the sun beams down across the low humid, dry air, infusing the flavours of the cherry into the green bean, creating what we inevitably know will be incredibly delicious tasting coffees. Coffee grown from unpruned, unplanted, wild varietal trees.

In 2022 we extended the range of carbonic maceration processing done at Konga washing station and are proud to now be exploring an uncommonly made naturally processed Diamond profile as well as our first Indigo profile from this region. Each year, we offer gemstone profiles that reflect the harvest that's been.



Downloadable
gallery

Yirgacheffe Koke G1

Varietal: Heirloom

Process: Natural

Lot: VIOLET

Tasting notes: orange, red apple, stone fruit, currant, mango, mandarin, floral, clean



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe Koke G1

Varietal: Heirloom

Process: Washed

Lot: WHITE

Tasting notes: white floral, mandarin, peach, brown sugar, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe Koke G1

Varietal: Heirloom

Process: Washed

Lot: Shalaye

Tasting notes: dark chocolate, red apple, floral, mango, papaya, green grape, grapefruit, mandarin, complex, lingering



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality

Orange

Peach

Strawberry

Cherry

Coconut milk

Lemonade

Brown sugar

Yellow stone fruit

Apricot

Clean

Koke CMN Amber 2425

Varietal: Heirloom

Process: CM Natural



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 Short anaerobic fermentation time at warm temperatures enhanced tropical fruit qualities
- o Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- o Drying takes typically 25-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 2425 coffee for our Signature Amber profile in collaboration with Primrose



Raspberry

Peach

Strawberry

Plum

Floral

Cherry

Currant

Tropical

Berry

Rose

Red grape

Complex

Sweet

Koke Nitrogen Jasper 0825

Varietal: Heirloom

Process: Nitrogen natural



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 Nitrogen pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time at warm temperatures enhanced tropical fruit qualities
- o Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- o Drying takes typically 25-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 0825 coffee for our Signature Jasper profile in collaboration with Primrose

Red wine

Apricot

Strawberry

Lavender

Floral

Mango

Bubblegum

Tropical

Berry

Passionfruit

Koke Nitrogen Jasper 0925

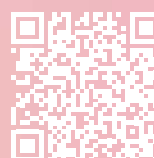
Varietal: Heirloom

Process: Nitrogen natural



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 Nitrogen pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time at cool temperatures
- o Drying takes typically 20-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 0925 coffee for our Signature Jasper profile in collaboration with Primrose



Mulberry

Peach

Raspberry

Grape candy

Fig

Tropical

Black currant

Passionfruit

Grapefruit

Dark chocolate

Lemon

Dark cherry

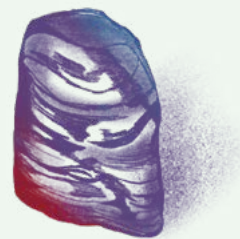
Mango

Orange

Koke Nitrogen Indigo 0725

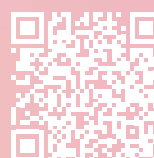
Varietal: Heirloom

Process: Nitrogen natural



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 Nitrogen pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time at warm temperatures enhanced tropical fruit qualities
- o Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- o Drying takes typically 25-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 0725 coffee for our Signature Indigo profile in collaboration with Primrose





Ethiopia - Yirgacheffe



Idido

Woreda	Yirgacheffe
Kebele	Idido
Altitude	1960 – 2090m
Harvest	October – February

About Idido

The more Ethiopian farms and washing stations Project Origin visited, the more we came to realise the signature Ethiopian look was a signature for a reason – they all possessed elements of the same things: rainbow colours across the land, rainbow of colours of the coffee cherries, multiples of rows of raised drying beds, and lush mountainous hills featuring hundreds of varieties of wild grown coffee trees.

At the Idido washing station there are long stacks of raised drying beds made from bamboo, covered in plastic, mesh and wire to support the green beans as they dry in the sun. Hand woven baskets speckle the area and groups of people work their way around each bed, hand sorting and turning the coffee. Teams of 10-20 people each day come in from the local town to respond to a call for work during the harvest season from October – February.



Downloadable
gallery

Yirgacheffe Idido G1

Varietal: Heirloom

Process: Natural

Lot: PINK

Tasting notes: red plum, strawberry, apricot, mango, melon, cherry, tamarind, mandarin, yellow stone fruit, orange candy, peach, orange, silky, juicy, sweet, balanced, clean



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe Idido G1

Varietal: Heirloom

Process: Natural

Tasting notes: blueberry, vanilla, date, chocolate, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted to improve overall quality

Yirgacheffe Idido G1

Varietal: Heirloom

Process: Washed

Tasting notes: mandarin, peach, floral, apricot, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality



Ethiopia - Yirgacheffe - Haru Suke

Haru Suke

Exporter	Primrose
Woreda	Yirgacheffe
Kebele	Haru
Altitude	2000 – 2200m
Harvest	December – February

About Haru Suke

Across the landscape of the Woreda Haru, wild coffee trees grow, and are picked and processed to provide a great proportion of income for the local people. So much of this area revolves around coffee, as the planted trees covers over 50 square kilometres of the landscape. The total landscape around this area includes approximately 20% fertile land for cultivation of crops, including coffee, with another 20% of the land being covered in swamps and marshes.

The washing stations here were one of the first sites in Ethiopia for Project Origin to implement our Carbonic Maceration techniques, and through some initial testing here, we have been able to shift these techniques onto many other washing stations to produce unique and special coffees.



*Downloadable
gallery*

Yirgacheffe G2 Harusuke

Varietal: Heirloom

Process: Natural

Tasting notes: orange, sweet, creamy



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 where further hand and colour sorting is conducted 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

Yirgacheffe Haru G2

Varietal: Heirloom

Process: Washed

Tasting notes: eucalyptus, chocolate, mint, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted 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



Ethiopia - Yirgacheffe - Kochere



Kochere

Woreda	Kochere
Zone	Gedeo
Altitude	2000 m
Harvest	October – February

About Kochere

The Kochere washing stations have left an imprint on our team at Project Origin. From the edge of the station, you can look across the valley that falls below your feet to the neighbouring mountains that span the entire length of the horizon. As you look directly down, there is a small village nestled in the valley, although good luck describing the final details from that high up. The air above is pristine and bright, with no pollution anywhere masking the colours of the skies and the stars. This is certainly one positive that comes from living in the middle of nowhere, hours away from the nearest town.

While the coffees that come from the Kochere washing stations are on par with the greats across Ethiopia, it will forever be the views that welcome the spectators who dare to travel that capture the hearts and words of our team. In very few words, our team have said, “the scenery being around there is – yeah – amazing!”



*Downloadable
gallery*

Yirgacheffe Kochere G2

Varietal: Heirloom

Process: Washed

Tasting notes: honey, jasmine, mandarin, white peach, orange, milk chocolate, caramel, black tea, white nectarine, brown sugar, green apple, stone fruit, creamy, buttery, lactic, clean, juicy, silky



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted 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

Kochere G2

Varietal: Heirloom

Process: Washed

Lot: ENBITA

Meaning: Enbita means 'bloom' in Amharic

Tasting notes: jasmine, mandarin, honey, stewed orange, white peach, pomelo, tropical, oolong tea, malt, brown sugar, raisin, clean, balanced, creamy, sweet



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
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- 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 where further hand and colour sorting is conducted 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



Ethiopia - Yirgacheffe - Coffee Sorting



Gutity Gargari

Woreda	Kochere
Kebele	Gutity
Altitude	1950 – 2300m
Harvest	December – February

About Gutity

There are multiple reasons why we find Ethiopian naturals to be so pleasing, rounded and cohesive, but a major factor that plays to the advantage of the natural processing method is the weather. The weather across the Yirgacheffe Region is incredibly reliable and predictable. During the harvesting months, the air is dry, and the sun shines with little rainfall interference. The days are warm and the nights are cool, which means most beds do not require the use of a plastic cover for protection.

When we consider these conditions and pair it with the vast array of wild genetic mutations of the coffee trees, it can become clear why we find the Ethiopian naturals to have such a balanced cup profile, reliably season after season.



*Downloadable
gallery*

Yirgacheffe G1 Gargari Gutity

Varietal: Heirloom

Process: Washed

Tasting notes: lemon zest, dark chocolate, orange, black tea, mandarin, herb, floral, citrus



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality

Tropical

Peach

Apricot

Mandarin

Passionfruit

Lavender

Mango

Creamy

Pineapple

Cherry

Apricot

Plum

Grape

Raspberry

Orange

Strawberry

Black currant

Lemongrass

Purple grape

Tropical

Dark chocolate

Gargari CMN Amber 1425

Varietal: Heirloom

Process: CM Natural



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 Short anaerobic fermentation time at warm temperatures enhanced tropical fruit qualities
- o Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- o Drying takes typically 25-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 1425 coffee for our Signature Amber profile in collaboration with Primrose

Gargari CMN Jasper 1725

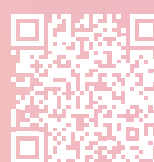
Varietal: Heirloom

Process: CM Natural



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 Extended anaerobic fermentation time at cool temperatures
- o Drying takes typically 20-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 1725 coffee for our Signature Jasper profile in collaboration with Primrose



Cranberry

Peach

Strawberry

Blackberry

Floral

Banana

Dark cherry

Jackfruit

Berry

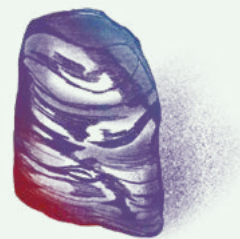
Funky

Citrus

Gargari CMN Indigo 1225

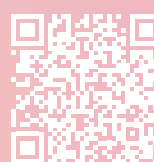
Varietal: Heirloom

Process: CM Natural



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 Short anaerobic fermentation time at warm temperatures enhanced tropical fruit qualities
- o Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- o Drying takes typically 25-30 days to reduce moisture content to 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 where further hand sorting and colour sorting is conducted to improve overall quality
- o Project Origin cups lots to curate this 1225 coffee for our Signature Indigo profile in collaboration with Primrose





Ethiopia - Primrose Dry Mill



Worka

Woreda	Kochere
Kebele	Worka
Altitude	2000 m
Harvest	October - February

About Worka

The Kebele Worka, located in the Woreda Kochere, located in the Yirgacheffe Region, sits in the southern end of the SNNRP Zone, just south-east of both Chelelektu and Kochere town. Much like other small villages across Ethiopia, the washing stations at Worka are a long and bumpy road away from the noisy streets of the nearest town, where, to find some sleep, we had to invest in earplugs as visitors to block out the sounds of the local wild dogs and cats that roam the roads, and the inconceivably loud church bells that ring with the break of dawn.

The coffees at Worka follow the trends of the Ethiopian style, producing well rounded, bright, floral, and fruity cup profiles that remind us of the colours of a sunset. Needless to say the colours of the picked cherries that combine to create these flavours are also the colours of a sunset. Perhaps there is a correlation here after all, but we should continue to test and drink these coffees – just to be sure.



*Downloadable
gallery*

Yirgacheffe G1 Worka Nenke

Varietal: Heirloom

Process: Washed

Tasting notes: orange, pineapple, apricot, lime, mango, floral, ginger, creamy, spice



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality



Ethiopia - Yirgacheffe - Aricha



Aricha

Woreda	Yirgacheffe
Kebele	Aricha
Altitude	1950 m
Harvest	October – February

About Aricha

While the name Aricha may be well-known, it is uncommonly known that what we are referring to is the Kebele Aricha which is located within the Woreda Yirgacheffe. Being within the Yirgacheffe umbrella, the washing stations from Aricha encapsulate the beautifully classic Ethiopia look. The hills are coloured in the bright and lush red, green and blue of the earth, the trees and the sky, with artistic brushstrokes of yellow, orange and deep purple of the coffee cherries drying on plastic sheets. The raised drying beds that rest in loosely paralleled rows across the hillside follow the topography of the land so well; they could be a natural extension of the land itself.

The workers collect and carry the coffee cherries in tightly woven baskets and gather to wash their hands and faces in the nearby stream. The work of the land and the people here create a coffee profile so wonderful that can only be matched by the natural beauty of the landscape in which it is made. The cherries from Aricha will continue to amaze the industry who values it.



Downloadable
gallery

Yirgacheffe G1 Aricha

Varietal: Heirloom

Process: Washed

Lot: Webanchi

Meaning: Webanchi is the name of one of Meseret's daughter's

Tasting notes: pear, peach, rose, pawpaw, roasted nut, bright, silky



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o Cherries are taken to the washing station where small-holder lots are combined
- o Coffee is pulped and floaters separated before going into large tanks for fermentation
- o Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- o After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- o Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- o On very hot days and overnight beans may be covered in plastic to control the drying rate
- o 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
- 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 where further hand and colour sorting is conducted to improve overall quality



Ethiopia - Coffee Cherries



Gersay

Woreda	Yirgacheffe
Kebele	Gersay
Altitude	1650 m
Harvest	October - February

About Gersay

In the Kebele Gersay, located in the Woreda Yirgacheffe, the local people follow time the same way all small villages of Ethiopia follow time – by the sun. Should you decide with the local guides to meet at the airport to begin your journey at 2, be sure to arrive two hours after the sun has risen from the horizon, and not at 2pm, as read by your watch that is wound to the local time zone according to the world clock. Failure to understand this may in fact result in a late fee, payable to your guide.

The coffees processed at the Gersay washing stations can either be of the natural or the washed methods. The Yirgacheffe environment and weather has proven to be perfect for the natural process – it is dry, sunny, and reliable throughout the harvest seasons and results in evenly dried coffees, but we are grateful that the washed method is still an option for these Woredas, as it adds just another element to the unique range of coffee tree varieties that exist around Ethiopia. With the greatest genetic diversity of coffee varieties in the world, we are forever amazed at the complexity of the cup profiles that stem from every Ethiopian washing station, including the ones at Gersay.



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Yirgacheffe G1 Beyou Gersay

Varietal: Heirloom

Process: Natural

Tasting notes: jasmine, fig, pawpaw, blackcurrant, caramel, floral, peach, coconut



Processing Details

- o Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe region
- o 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
- o 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
- 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 Moisture content is reduced to 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 - Yirgacheffe - Chelelektu

Chelelektu

Woreda	Kochere
Kebele	Chelelektu
Altitude	1700 m
Harvest	October - January

About Chelelektu

Located within the Woreda Kochere, in the Yirgacheffe Zone, lies the Kebele Chelelektu. The washing station here is another example of the signature Ethiopian look: a rich colourful rainbow of earth, trees, sky, coffee beans, homes, and people that all moves and folds with the land. The washing station and raised drying beds at Chelelektu are enclosed by a wooden fence, tightly sealing it off from the overgrowth of the native forest outside but does not completely shield the view of the sunlight as it plays through the tall, thick leaves that extend upwards to create a glowing pantone chart of green.

The cherries in this area, much like other parts of Ethiopia, are grown in small microlots in the backyards of farmers. Traditionally known as 'garden coffee' the cherries on these small lots of land come together at the washing stations where they are combined and processed to create the wonderful and rich flavours that we understand to be special to Ethiopian coffees.



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