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 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: 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.

Project Origin 10 Anniversary

Green bean sorting - Yirgacheffe

ETHIOPIA

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 varietals – 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

Project Origin 10 Anniversary

Flavour Notes

- Blueberry
- Dark chocolate
- Dark plum
- Cola
- Fig
- Jammy
- Violet
- Rich

Gelcha Kindu CMN Amber

Varietal: Heirloom

Process: CM Natural

Lot: Community Well 2

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- Controlled yeast activity, temperature and humidity of tanks
- Moderate anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this Community Well 2 coffee for our Signature Amber profile in collaboration with Primrose

To celebrate 10 years of Project Origin, we’ve selected five coffees from five origins, with all profits funding the construction of one water well per coffee.

These Community Well Lots are designed to directly connect coffee roasters with real impact - bringing clean water to communities and families who need it most. Our focus extends beyond coffee stations, ensuring support reaches wider communities.
By choosing this lot, you are part of something tangible. A well will be built, lives will be changed, and impact will be felt far beyond the cup.

Together, we can change the world we see.

To follow the progress of our Ethiopia Community Well Lot 2, visit our website or scan the QR code below.

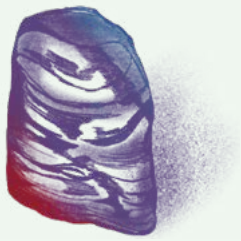
5 Origins.
5 Coffees.
5 Water Wells.

Project Origin
Anniversary

Flavour Notes

- Cherry
- Cranberry
- Strawberry
- Rose
- Pineapple
- Passionfruit
- Jammy
- Juicy

Gelcha Kindu CMN Indigo



Varietal: Heirloom

Process: CM Natural

Lot: 1426

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- Controlled yeast activity, temperature and humidity of tanks
- Long anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this 1426 coffee for our Signature Indigo profile in collaboration with Primrose

Flavour Notes

- Mixed berry
- Rose
- Cherry
- Black tea
- Jammy
- Sweet
- Dark chocolate

Gelcha Kindu CMN Jasper

Varietal: Heirloom

Process: CM Natural

Lot: 2426

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- Controlled yeast activity, temperature and humidity of tanks
- Extended anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this 2426 coffee for our Signature Jasper profile in collaboration with Primrose

Click here to learn more about CM Selections

CM Selections

Project Origin 10 Anniversary

Gelcha Kindu G1

Varietal: Heirloom

Process: Anaerobic Natural

Tasting notes: chocolate, mandarin, raspberry, strawberry, rooibos tea, violet, guava

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 stored in an anerobic environment for a short period to aid fermentation
- Once complete, 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

Gelcha Kindu G1

Varietal: Heirloom

Process: Natural

Tasting notes: chocolate, sweet, orange, raspberry, pink confectionary, pink floral, clean, red jelly, juicy, sweet, cherry, strawberry, red apple, port

Processing Details

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

Yirgacheffe Tulise G1

Varietal: Heirloom

Process: Natural

Tasting notes: juicy, rich, cranberry, cherry, toffee, pink floral, marmalade, cola, fig, red apple, blueberry, complex

Processing Details

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

Yirgacheffe Chelchele Tariku G1

Varietal: Heirloom

Process: Natural

Tasting notes: sweet, elegant, syrupy, floral, peach, strawberry, tropical, nectarine, plum, cherry, pineapple

Processing Details

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

Yirgacheffe Danche G1

Varietal: Heirloom

Process: Washed

Tasting notes: bright, balanced, floral, very sweet, green tea, orange, toffee, caramel, stone fruit

Processing Details

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

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

Kochere G2

Varietal: Heirloom

Process: Washed

Lot: W015

Tasting notes: mandarin, medium body, creamy, red apple, juicy, silky, citrus, balanced, toasted nut, caramel, black tea, lime, clean, jasmine, floral, honey, sweet

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 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
- 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 lots are categorised this way by the ECX. These lots will have a higher defect count than Grade 1 lots, however, our sourcing partner does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 and G4 lots are cleaner than the minimum standard

Kochere G2

Varietal: Heirloom

Process: Natural

Tasting notes: chocolate, juicy, stone fruit, orange, toffee, red apple, sweet, balanced, syrupy, orange juice, coating, floral, tropical, mango, raisin, cherry, hibiscus

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 sourcing partner does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 and G4 lots are cleaner than the minimum standard

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 G1
Amederaro Konga

Varietal: Heirloom

Process: Washed

Tasting notes: white peach, white grape, crisp, juicy, clean, refined, floral, brown sugar, chamomile tea, stewed citrus, yellow stonefuit, caramel, biscuit, black tea, orange, jasmine, iced tea, honey

Processing Details

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

Yirgacheffe G1
Amederaro Konga

Varietal: Heirloom

Process: Anaerobic Natural

Tasting notes: fat, cola, complex, mixed berry, sweet, blackberry, chocolate, winey

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 stored in an anerobic environment for a short period to aid fermentation
- Once complete, 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

Yirgacheffe Amederaro

Varietal: Heirloom

Process: Anaerobic Red Honey

Tasting notes: juicy, sweet, clean, raspberry, cranberry, chocolate, apricot, mandarin, orange, cherry, round, floral

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 pulped with remaining mucilage remaining attached for a honey drying
- Once complete, beans are dried on raised beds in full sun for 18-25 days to allow the beans to absorb the sweetness and fruitiness from the cherry mucilage
- During drying beans are regularly turned to ensure even drying and maintain clarity. On very hot days beans are covered in plastic to control drying rate
- Moisture content is reduced to 10-12%
- Dried beans are then stored in the parchment 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

Yirgacheffe G1
Amederaro Konga

Varietal: Heirloom

Process: Natural

Tasting notes: complex, orange, tropical , funky, mango, papaya, cacao, berry, cherry, toasted hazelnut, milk chocolate, pink fairyfloss, pink lemonade, raspberry, pineapple, sweet, silky

Processing Details

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

Yirgacheffe G2 Konga

Varietal: Heirloom

Process: Washed

Tasting notes: red apple, juicy, balanced, caramel, black tea, stewed apple, orange skin, jasmine, floral, lime candy, sweet, round

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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
- 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 lots are categorised this way by the ECX. These lots will have a higher defect count than Grade 1 lots, however, our sourcing partner does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 and G4 lots are cleaner than the minimum standard

Flavour Notes

- Winey
- Cranberry
- Raspberry
- Toffee
- Red apple
- Dark chocolate

Yirgacheffe Supernatural Amederaro Konga

Varietal: Heirloom

Process: Supernatural

Processing Details

- Cherries are delivered to Amederaro wet mill where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- Ripe cherries are processed in airtight environment for an extended period at controlled temperatures to slow down fermentation creating a fruity supernatural coffee experience
- Cherries are laid in thick stacks on raised beds to enhance classic Supernatural qualities
- Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- Dried beans are then stored in 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
- Project Origin cups lots to curate this coffee for our Signature Supernatural profile in collaboration with Primrose

Click here to learn more about Supernatural Coffees

Flavour Notes

- Strawberry
- Raspberry
- Caramel
- Rose
- Blueberry
- Black tea
- Dark chocolate
- Juicy
- Complex

Yirgacheffe Amederaro Nitrogen Jasper

Varietal: Heirloom

Process: Nitrogen natural

Lot: 1626

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and flushed with N2
- Controlled yeast activity, temperature and humidity of tanks
- Moderate anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this 1626 coffee for our Signature Jasper profile in collaboration with Primrose

Click here to learn more about Nitro Selections

N Selections

Project Origin 10 Anniversary

Flavour Notes

- Lime cordial
- Blueberry
- Mulberry
- Peach
- Cranberry
- Pineapple
- Raspberry
- Violet
- Jammy
- Cola
- Complex

Yirgacheffe Amederaro Nitrogen Jasper

Varietal: Heirloom

Process: Nitrogen natural

Lot: 2626

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and flushed with N2
- Controlled yeast activity, temperature and humidity of tanks
- Moderate anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this 2626 coffee for our Signature Jasper profile in collaboration with Primrose

Click here to learn more about Nitro Selections

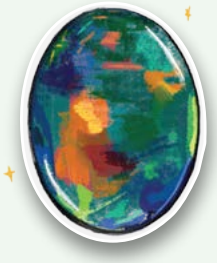
N Selections

Project Origin 10 Anniversary

Flavour Notes

- Winey
- Raspberry
- Dark grape
- Red fruit
- Toffee
- Mulberry
- Orange

Yirgacheffe Amederaro Nitrogen Opal



Varietal: Heirloom

Process: Nitrogen natural

Lot: 0926

Processing Details

- Coffees grow in small farmers backyards, known as “garden coffee”
- Hand sorting of only ripe, red cherries at 20-22° Brix for 90+ ripeness rate for this lot
- Cherries are placed inside sealed tanks and flushed with N2
- Controlled yeast activity, temperature and humidity of tanks
- Extended anaerobic fermentation time at controlled temperatures
- Cherries dried on drying beds in thick stacks to slow drying time and bring thick texture
- Drying takes typically 25-30 days to reduce moisture content to 10-12%
- 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
- Project Origin cups lots to curate this 0926 coffee for our Signature Opal profile in collaboration with Primrose

Click here to learn more about Nitro Selections

N Selections

Project Origin 10 Anniversary

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

Ethiopia - Yirgacheffe - Koke Shalaye

Koke Shalaye

Woreda	Yirgacheffe
Kebele	Koke
Altitude	1900 m
Harvest	October - January

About Koke Shalaye

Koke Shalaye Washing Station is located within the Koke kebele of Ethiopia's Gedeo Zone, one of the most recognised coffee-producing areas within the wider Yirgacheffe region. Established in 2019 and owned by Abreham Mengiste, the station has quickly earned a reputation for quality, receiving recognition at the AFCA Taste of Harvest competition in its inaugural year.

The station works with a community of more than 2,040 smallholder farmers who cultivate coffee at approximately 1,973 metres above sea level. Producers primarily grow Ethiopian varieties 74110, 74112 and 74165 (traditional identified as Heirloom varietals), delivering ripe cherries to the washing station throughout the harvest period, which typically begins in November. Water used during processing is sourced from the nearby Fetay River.

Spread across 2.5 hectares, Koke Shalaye is equipped with 220 raised drying beds and 12 fermentation tanks, allowing the team to carefully manage a range of processing methods including Washed, Natural, Honey, Anaerobic and Carbonic Maceration coffees. This flexibility enables the station to maintain quality standards while producing a diverse range of flavour profiles from the same producer community.

Project Origin accesses coffees from Koke Shalaye through our long-term relationships with trusted exporting partners in Ethiopia. Through these partnerships, we are able to gain visibility into specific washing stations and producer groups while supporting coffees that demonstrate quality, traceability and consistency. The station's large producer network and processing infrastructure make it an important contributor to the diverse range of coffees produced throughout the Koke area.

Downloadable gallery

Flavour Notes

- Red fruit
- Strawberry
- Raspberry
- Red tea
- Citrus
- Dark chocolate
- Silky

Yirgacheffe Supernatural Koke Sunset

Varietal: Heirloom

Process: Supernatural

Processing Details

- Cherries are delivered to Koke wet mill where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- Ripe cherries are processed in airtight environment for an extended period at controlled temperatures to slow down fermentation creating a fruity supernatural coffee experience
- Cherries are laid in thick stacks on raised beds to enhance classic Supernatural qualities
- Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- Dried beans are then stored in 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
- Project Origin cups lots to curate this Sunset coffee for our Signature Supernatural profile in collaboration with Primrose

Click here to learn more about Supernatural Coffees

Yirgacheffe Koke G1

Varietal: Heirloom

Process: Washed

Lot: Shalaye

Tasting notes: red apple, orange, clean, white tea, jasmine, silky, tea-like, clean, delicate, citrus, black tea, bergamot, dark honey, peach, raisin, orange candy

Processing Details

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

Yirgacheffe Koke G1

Varietal: Heirloom

Process: Natural

Lot: Shalaye

Tasting notes: strawberry, chocolate, black tea, red apple, biscuit, toasted almond, orange, cherry, pineapple, passionfruit, juicy, silky

Processing Details

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

Yirgacheffe G2 Koke

Varietal: Heirloom

Process: Natural

Tasting notes: citrus, bright, lime, chocolate, caramel, juicy, toasted almond, clean, floral, cherry, berry, orange juice

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 and G3 and G4 lots are cleaner than the minimum standard

Ethiopia - Yirgacheffe - Haru Suke

ETHIOPIA

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

Project Origin 10 Anniversary

Yirgacheffe G1 Harusuke

Varietal: Heirloom

Process: Washed

Lot: ORANGE

Tasting notes: fat, apricot, red apple, sweet, orange, juicy, silky, brown sugar, clean, coating, nectar, caramel, milk chocolate, jasmine, apricot, white grape

Processing Details

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

Yirgacheffe G1 Harusuke

Varietal: Heirloom

Process: Natural

Tasting notes: caramel, rich, sweet, citrus, berry, tea like, dark chocolate, toasted nuts, blueberry, blackcurant

Processing Details

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

Yirgacheffe G2 Haru

REGIONAL COFFEES

Varietal: Heirloom

Process: Natural

Tasting notes: red grape, red apple, peach, milk chocolate, caramel, toasted almond, juicy, strawberry, raisin, mulberry, sweet, violet

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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 partenr does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 and G4 lots are cleaner than the minimum standard

Yirgacheffe G2 Haru

REGIONAL COFFEES

Varietal: Heirloom

Process: Washed

Tasting notes: citrus, brown sugar, apple, toasted almond, caramel, black tea, clean, juicy, chocolate, orange juice, floral, cherry, raisin

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee') in the Yirgacheffe 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
- 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 lots are categorised this way by the ECX. These lots will have a higher defect count than Grade 1 lots, however, our sourcing partner does further sorting and removal of defects during milling to ensure Project Origin's G2 and G3 and G4 lots are cleaner than the minimum standard

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 eithe r 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.

Downloadable gallery

Flavour Notes

- Red berry
- Cranberry
- Red grape
- Red plum
- Pineapple
- Dark chocolate
- Cherry
- Jammy
- Vibrant
- Velvety

Yirgacheffe Supernatural Beyou Gersay

Varietal: Heirloom

Process: Supernatural

Processing Details

- Cherries are delivered to Gersay wet mill where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- Ripe cherries are processed in airtight environment for an extended period at controlled temperatures to slow down fermentation creating a fruity supernatural coffee experience
- Cherries are laid in thick stacks on raised beds to enhance classic Supernatural qualities
- Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- Dried beans are then stored in 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
- Project Origin cups lots to curate this coffee for our Signature Supernatural profile in collaboration with Primrose

Click here to learn more about Supernatural Coffees

Ethiopia - Yirgacheffe - Coffee Sorting

ETHIOPIA

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

Project Origin 10 Anniversary

Yirgacheffe G1 Gargari Gutity

Varietal: Heirloom

Process: Natural

Lot: RED

Tasting notes: raspberry, chocolate, marmalade, musk, pink grapefruit, juicy, pink candy, rocky road, marshmallow, milk chocolate, red jelly, sweet, cherry, blackcurrant

Processing Details

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

Yirgacheffe G1 Gargari Gutity

Varietal: Heirloom

Process: Washed

Lot: WHITE

Tasting notes: jasmine, white nectarine, brown sugar, stone fruit, orange juice, toffee, balanced, tropical, banana, coating, bergamot, orange, tangerine, sweet

Processing Details

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

Ethiopia - Primrose Dry Mill

ETHIOPIA

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

Project Origin 10 Anniversary

Yirgacheffe G1 Worka Nenke

Varietal: Heirloom

Process: Washed

Tasting notes: rich, white grape, white peach, toffee, medium body, orange blossom, juicy, bright, citrus, black tea, bergamot, brown sugar, jasmine, caramelised peach, molasses, orange, apricot, tangerine

Processing Details

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

Tasting notes: mandarin, jasmine, balanced, elegant, nectarine, white grape, orange juice, brown sugar, silky, clean, orange floral, sweet, peach

Processing Details

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

Yirgacheffe G1 Aricha

Varietal: Heirloom

Process: Natural

Lot: Webanchi

Tasting notes: floral, rose, mandarin, peach, caramel, clean, plum, red jelly, sweet, juicy, confectionary, cherry, apple

Processing Details

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