

Ethiopia Sidamo

Arabica washed grade 2

This fruity highland Arabica grows in the birthplace of coffee. The fruit notes of the Sidamo grade 2 swing from big, and jammy, to clean peach tea. The washed Sidamo has a light body and a floral taste in the cup.



TRACEABILITY

Country	Ethiopia
Location	Sidamo region (southern part of the country)
Estate	various small estates
Average altitude	1'750 to 2'200 meter above sea level
Topography	from flat land, to hilly and mountainous areas
Soil type	nitisol (low-activity clay, strongly structured)
Temperature	10 to 32 °C
Humidity	1'700 mm per year
Particularities	Many small farms - garden coffees. The drying after fermentation is done on platform without contact to the ground.



COFFEE

Botanical species	Arabica
Botanical variety	Typica and varieties
Harvest methode	selective handpicking
Harvest time	October to December
Export	from January
Screen size	90% above 14
Preparation	washed (up to 36 hours of fermentation)
Bag size	60 kg



ROASTING & BLENDING

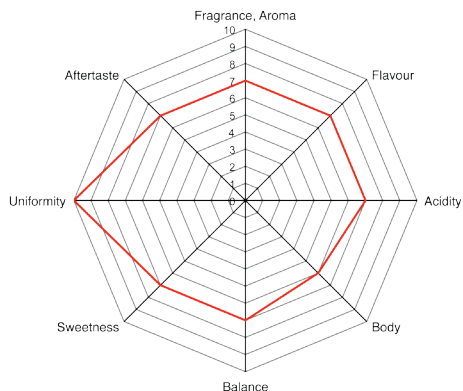
Degree	light to dark roast
Blends	Marvellous as a single origin – responsible for citric and lactic acidity and significant Sidamo flavour in blends.



CUP & SENSORY

Remarks	Intense aroma and flavours: floral, bergamotte and chocolat. The intense, complex acidity is accompanied with a pleasant sweetness.
----------------	---

Intensity:



Description:

Fragrance, Aroma

○ spicy ● floral ○ fruity

Flavour

○ earthy ○ spicy ● chocolate ○ floral ○ nutty ● fruity

Acidity

○ neutral ○ mild ● berry-like ● citrus-like

Aftertaste

● caramelly ● toasty ○ spicy ○ woody





Ethiopia Sidamo

Arabica washed grade 2

