ETHIOPIA - SIDAMO SHANTAWENE WASHED G1

Discover a premium fully washed coffee with a delicate floral aroma, juicy stone fruit flavors, and a delightful honey sweetness, grown by smallholders in the Shantawene region.

Product Details

- Origin: Ethiopia
- Region: Sidamo
- Town: Shantawene
- Estate: Microlots
- Owners: 1600 Smallholders
- Altitude: 1950 masl
- Varieties: JARC 74110, JARC 74112
- Grade: GR1
- Harvest: Oct-Jan
- Processing: Fully Washed
- Cupping Score: 87
- Cupping Notes: Black Tea, Apricot, Citrus fruit & Dark Chocolate

About 1,600 smallholder farmers cultivate local landraces and JARC varieties in Shantawene, Sidamo. Their farms are situated in the foothills of the Bombe mountains. The mountains are towering, with farms reaching heights of 1,950 meters above sea level and beyond. Soil is rich and the landscape is verdant. Most coffee is grown under shade.

Farmers selectively handpick ripe, red cherry and process it on their own farms. Most farmers use a disc pulper to pulp cherry and then ferment it in buckets, bags or tanks. Following fermentation, they wash parchment in clean water and then lay it to dry on raised beds or on patios. They rake parchment to ensure even drying. It takes approximately 10 to 15 days for parchment to dry.

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