



# Ethiopia Yirgacheffe

Kochere GR 1

TROPICAL FRUITS– COMPLEX –SWEET CREAM

AFRICA



**Producer:** Individual farmers



**Processing:** Fully washed



**Region:** Kochere, Yirgacheffe, Gedeo Zone



**Elevation:** 2000 – 2200 masl



**Cultivar:** Heirloom varieties



**Harvest:** October - December



Drying parchment; Map of Yirgacheffe



Gedeo Zone, Southern Nations region



This coffee is handled through the Ethiopian Commodity Exchange (ECX) system and classified by the ECX central liquoring unit as Grade 1 Specialty Coffee. The Screen size is 90% above 15-18, Zero Primary Defects and Max 4/350g Secondary Defects with a SCAA/ CQI cup score 86 plus! Harvesting methods include the selection of only ripe red matured cherry, hand-picked and delivered to processing mill.

A depulper removes the skin of the freshly picked cherry and the mucilage is removed through traditional fermentation. Once fermentation is complete, the wet parchment is rinsed with clean spring water and then sun dried for approximately 12 days until the seed inside reaches a targeted moisture range.

Atlantic Specialty Coffee Inc  
Specialty Green Coffee Importers

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