



# Sidamo

Kebado Lepicha Grade 1 Ethiopia

This remarkable Sidamo is produced by 600 private farmers that patiently await for the coffee's pick season that regularly takes place from November to the end of January.

After picking the cherries the farmers take them to the Kebado station, where in order to produce natural coffees, the cherries are put on drying beds straight after picking.

The red-brown fertile clay soil found in this region of Ethiopia in addition to the spring water that sources this farm, gives this coffee saliently fruity characteristics.

It definitely meets the expectations of what an outstanding Ethiopian coffee should taste like.

## **The Cup: 87.5pts.**

Berries, dark cherry, maple, mid body, poached fruit.

## COFFEE PROFILE

Country:

Ethiopia

Region:

Southern Nations, Nationalities & People's Region(SNNPR)

Microregion:

Kebado

Altitude:

1,853 m.

Species:

Arabica

Varietal:

Heirloom

Process:

Natural

**LATORRE & DUTCH**