



## Royal NY Scoring

Acidity  
Very High

Body  
High

Sweetness  
Very High



Raspberry



Peach



Blueberry

Ethiopia  
Africa

# COFFEE

## Suggested Brewing

### About the Farm

Recent changes in the Ethiopian export laws have opened new opportunities to develop relationships with vertically integrated suppliers. Mijane Woresa, who has worked in coffee for more than 30 years, recently seized on the opportunity and established an export company along with his sons, which allows them to directly offer lots from their two washing stations: Halo Hartume and Worka Sakaro, located within the Gedeb district. The Ethiopia Gedeb Washed Worka Sakaro is sourced from 410 farmers who cultivate coffee on small plots and deliver their cherry to the Worka Haro washing station. On arrival, cherries are carefully hand sorted and floated to separate out less dense beans, then depulped, fermented for 48 hours, and washed and classified again in channels. The parchment is placed on raised beds where it is hand sorted again and dried over a period of 12 to 15 days. As a family owned business, Mijane and his sons emphasize social impact in the communities where they source coffee. They have invested in more localized cherry collection sites to reduce the transportation cost for smaller producers. They have also contributed to road construction projects that make travel for everyone a bit easier, investing in school infrastructure projects and making sure the children have equipment to play sports.

### Coffee Details

**Elevation**  
2000 meters

**Process**  
Natural

**Drying**  
Raised Beds

**Varietals**  
Ethiopian Heirloom

**Harvest**  
October

**Export**  
March