

## Ethiopia Natural Kembata Grade 1 (GP)

RNY# 48245



## **Royal NY Scoring**

Acidity
High
Body
High

Sweetness High







Strawberry

Brown Sugar Blueberry

**Suggested Brewing** 



## **About the Farm**

This particular farm is Located in the Durame Village of Kembata, Ethiopia. At 2100 meters above sea level, the soil is extremely fertile and ideal for growing high quality coffee beans. The farmers incorporate a 36-48 hour fermentation process in the wet mill and then use raised beds for drying the beans under the sun. The cherries that are unwashed spend 15-21 days drying to ensure they are ready. The resulting coffee is an extremely complex cup marked with notes of blueberry and strawberry.

## **Coffee Details**

Elevation Varietals
2100 meters Ethiopian Heirloom

Process Harvest
Natural November

Drying Export
Raised Beds May