



# Ethiopia Natural Kembata Grade 1 (GP)

RNY# 48245



**Ethiopia**  
Africa

## 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

2100 meters

### Process

Natural

### Drying

Raised Beds

### Varietals

Ethiopian Heirloom

### Harvest

November

### Export

May