



Ethiopia Natural Kembata GR1 (GP)

RNY# 53526



Ethiopia
Africa



Royal NY Scoring

Acidity
Above Average

Body
High

Sweetness
Above Average



Strawberry



Raspberry



Dark
Chocolate

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 16-17 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
2050 meters

Process
Natural

Drying
Raised Beds

Varietals
Ethiopian Heirloom

Harvest
November

Export
April