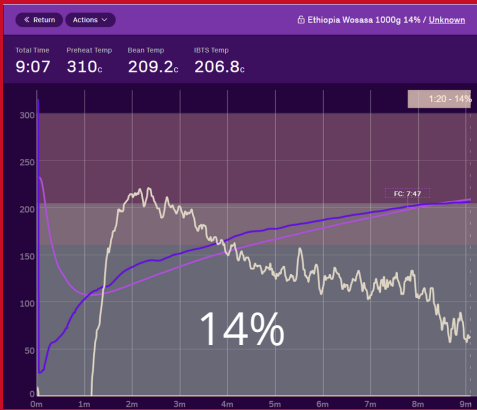




Origin: Ethiopia
Region: Guji
Estate: Wosasa, Suke Quto
Kebele
Altitude: 2000 masl
Varieties: Gibirinna & Serto
Processing: Natural
SCA score: 88.25

Wosasa is the name of a sub kebele in the Raro Nensebo kebele, a sub kebele is basically a village within a bigger municipality. The lot takes the name of the village where the twenty five farmers that contributed to the lot live, all of them grow Gibirinna/Serto variety (74110 & 74112) which are locally selected varieties with high disease resistant qualities. Farmers are growing their coffees under the shade of indigenous trees, mainly in rich loam soil, on average every producer own 3.5 HA of land around the Wosasa sub bekele.

Roaster notes: This month we have a chance to try something unique. The Wosasa can be roasted super light ("blonde"), but also works very well as standard light roast profile. Both roasts are fast to first crack, with the blonde roast being dropped exactly at the first few cracks. Both will need to be rested for espresso, especially the blonde roast, where i suggest a minimum of 2 weeks after roast date.



Brewing notes

Tasting notes