



LIST + BEISLER

ETHIOPIA

NATURAL
YIRGACHEFFE
ARAMO
GRADE 1

Premium
Coffee
Culture

since 1901



Ethiopia

Region
Yirgacheffe

Producer
Smallholder farmers

Altitude
1,950 - 2,150 masl.

Variety
Heirloom cultivars

Harvest Period
Nov – Feb

Classification
Grade 1

Processing
Natural

ETHIOPIA NATURAL YIRGACHEFFE ARAMO GRADE 1

Ethiopia is considered the cradle of coffee and famous for the fact that it was in the forest in the Kaffa region where *Coffea Arabica* grew wild. Ethiopia's coffee region Yirgacheffe is one of the most renowned regions for specialty coffee in general. The high altitudes and the long-lasting history of coffee cultivation in that area make Yirgacheffe a unique production region with a distinct cup profile. Coffees from here are known for their floral notes and citric acidity. Nowadays, the country shows a typical "smallholder" structure. This means that a high number of farmers with a usually small production yield carry together their cherries and bring them to central washing stations rather than processing their coffee with their own machinery.

This coffee comes from the washing station Aramo in the Yirgacheffe Highlands, Aricha district, which produces approx. 20% natural and 80% washed coffees. The smallholder farmers from the surrounding area bring their crop to the Aramo washing station where the cherries are sorted and naturally processed. After picking only the ripest cherries, they are dried for approx. 15-20 days in the sun on so-called „African drying beds“. During the daytime, the cherries are constantly turned to assure an even drying process. Throughout the drying process, the fruit sugars of the pulp are partly soaked up by the bean, resulting in the typical fruity and sweet flavor of this coffee. Once the coffee cherries have reached a humidity content of approx. 13% of the husk is removed and the coffee is prepared for shipping.

Rum/Raisin • Fruity
Sweet • Grapefruit