

ETHIOPIA YIRGACHEFFE

REGION: Gedeo Zone

PROCESS: Washed and patio dried

ALTITUDE: 1,850 m

VARIETIES: Arabica, Bourbon

Q GRADE: Q-Grade 86 Points

CUP: Wine-like acidity, medium body

FLAVOR: Red berries, jasmine, citrus, orange zest

ABOUT YOUR COFFEE

The Origin of all Origins: Ethiopian Coffee

Ethiopia is where all coffee began in the 9th century AD. Legend has it that an Ethiopian goat herder named Kaldi discovered the coffee berry after his goats ingested and were unable to go to sleep. He later spread that knowledge to a local monastery and eventually coffee cultivation was spread through the Arabian Peninsula to ultimately be traded and popularized in Europe and then grown in similar climates all over the world. And here we are today!

It's important to remember that all arabica beans are Ethiopian, whether grown in Indonesia, Latin America or Hawaii. Ethiopian arabica beans were taken to other countries where they were adapted and able to thrive in environments that were tropical, mountainous and had both wet and dry seasons. It follows that Ethiopia has one of the most perfect environments for cultivating coffee and many heirloom varieties, with different characteristics, are grown within the region.

Washed Yirgacheffe Grade 2 - (eer-gah-CHEH-feh)

The Yirgacheffe is one the most beloved of these varieties. A distinct and internationally famous coffee, Yirgacheffe hails from micro regions that lie within the larger region of Sidama. The town of Yirgacheffe is home to 20,000 people, south of the larger town of Dilla where the coffee is exported from. This Yirgacheffe Gr. 2 contains a bright and citrus acidity, with fruit flavors and a silky mouthfeel. It has a lemony character and a light and herbal quality to it. Many coffee aficionados make the pilgrimage to Ethiopia, and the Yirgacheffe region is high on their list.

Grades

All Yirgacheffe coffees contain a grade. Coffees graded 1 and 2 are considered specialty, while coffees graded 3 through 9 are graded as commercial. This Grade 2 Yirgacheffe falls within the specialty category and cups at an 86. It has an excellent delivery, is well balanced with a smooth body, and those with great palates can taste floral hints of raspberry, blueberry and green apple.

Roasting Notes

Your beans have been roasted in 5-pound batches. They have been roasted to a darker roast resulting in a shiny oily sheen on the exterior. My technique allows me to produce a darker bean without the bitterness. I hope you enjoy them and if you should have any further questions, suggestions or comments, please feel free to contact me.

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