



Ethiopian Guji Gr1 Danse Mormora - Natural

Region: Guji Zone, Oromia District
District: Uruga woreda
Farm: Danse Mormora
Washing station: Shakiso
Altitude: 2100-2310 meters above sea level
Soil Type: Red brown, well drained fertile clay soil
Rainfall: 1500-2000mm
Soil Depth: Above 1.5 meter
Water source: Spring water
Variety: Bourbon
Process: Natural
Grade: Grade 1
Cupping Notes: Fragrance and aroma of mandarin and marzipan, candied cherry. Fruit infusion, rose-hip, peach, little over fermented. Little sharp tart acidity.
Cupping Score: 85.25 points



About the washing station

Danse Mormora is a 200 hectare farm near the town of Haro Lebetu.

Shakiso is a washing station in Uruga, West Guji. 650 farmers deliver cherry to the washing station. The soil type is fertile, red brown.

For the natural process: the cherries are dried in the sun on African drying beds for 18-21 days. In the daytime the cherries need to be raked permanently in order to ensure consistent drying process. They are then covered from 1-3pm in order to protect the cherry from the hot sun, and at night protect from rain fall.

About the region

Uruga is a woreda in the Guji zone, where coffee is grown on very small farms (less than 1/2 hectare each on average) alongside corn, barley, beans, and wheat. Both Washed and Natural coffees are produced at the Uruga washing station.

Coffees in Ethiopia are typically traceable to the washing station level, where smallholder farmers—many of whom own less than 1/2 hectare of land, and as little as 1/8 hectare on average—deliver cherry by weight to receive payment at a market rate. The coffee is sorted and processed into lots without retaining information about whose coffee harvest is in which bag or which lot.

