

COFFEE PROFILE

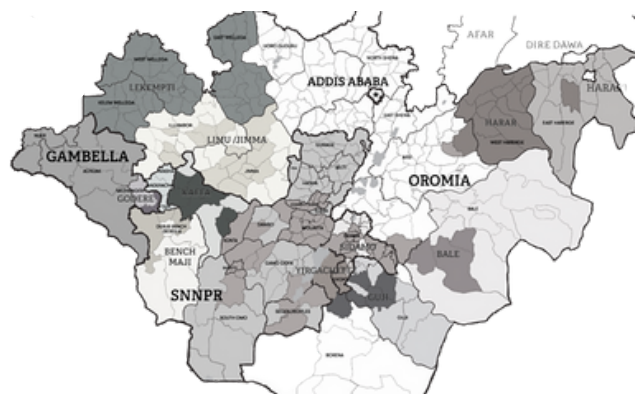


JOHN BURTON LTD

ETHIOPIA
HALO BERITI
ETH-08 60KG BAG

FARM INFORMATION

COUNTRY: Ethiopia
REGION: Yirgacheffe
WASHING STATION: Halo Beriti
SOIL: Red brown, good quality drainage, fertile clay
ALTITUDE: 2200-2300m ASL
WATER SOURCE: Spring water



HISTORY

Halu Beriti Washing Station was established in 2014 and serves 750 smallholder producers, who deliver their coffee in cherry form. Natural lots are dried on raised beds for 8–15 days when the weather is sunny or 15–20 days when it is cloudy. 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.

COFFEE PROFILE

VARIETAL: Heirloom Yirgacheffe
PROCESS: Natural
GRADE: 1
COLOUR: Green
SCREEN SIZE: 15/18
BEAN DENSITY: 84-86
MOISTURE: 9.5-10%

TASTING NOTES

INTERNAL CUPPING SCORE: 84

AROMA RED FRUIT COULIS AND
VANILLA SPICED TEA. FLAVOURS OF
COOKED RED FRUITS, CARAMEL WITH
FLORAL HINTS AND LONG VANILLA
WAFFER AND DRIED FRUITS
AFTERTASTE. MEDIUM TO LOW ACIDITY
AND COATING MEDIUM BODY.

