

COFFEE PROFILE

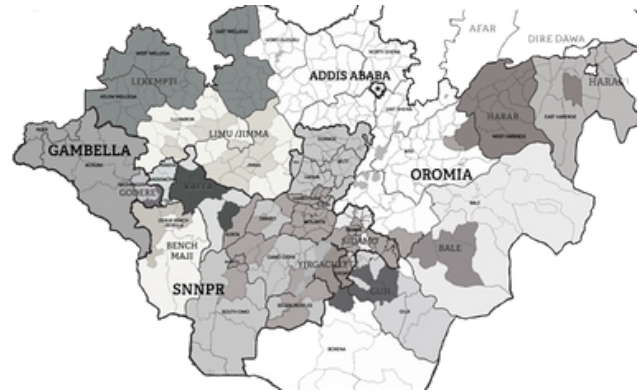


JOHN BURTON LTD

ETHIOPIA DANSE MORMORA ETH-09 60KG BAG

FARM INFORMATION

COUNTRY: Ethiopia
REGION: Oromia
ZONE: Guji
FARM: Danse Mormora
SOIL: Red brown, good quality drainage, fertile clay
ALTITUDE: 2100-2300m ASL
WATER SOURCE: Spring water



HISTORY

Danse Mormora is a 200 hectare farm near the town of Haro Lebetu. Shakiso is a washing station in Uraga, West Guji. A group of 650 farmers deliver the 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.

COFFEE PROFILE

VARIETAL: Bourbon
PROCESS: Natural
GRADE: 1
COLOUR: Green
SCREEN SIZE: 15+
BEAN DENSITY: 84-86
MOISTURE: 9.8-10.8%

TASTING NOTES

INTERNAL CUPPING SCORE: 83.5

AROMA OF DRIED FRUITS AND FLORAL
NOTES. FLAVOURS OF TART PLUM,
COCOA AND LIME ZEST WITH A SHORT
SUGAR CANE AND STAR FRUIT
AFTERTASTE.

