

COFFEE PROFILE

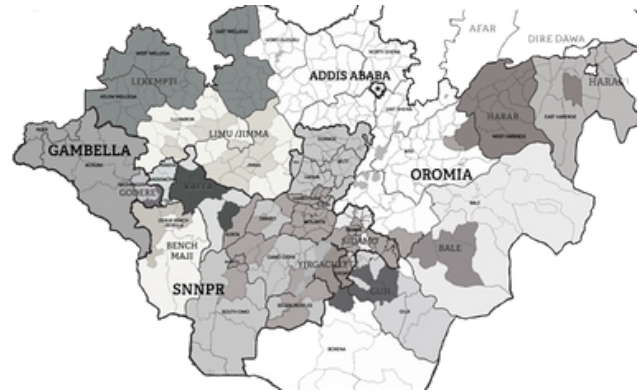


JOHN BURTON LTD

ETHIOPIA ASGORI ETH-10 60KG BAG

FARM INFORMATION

COUNTRY: Ethiopia
REGION: Yirgacheffe
ZONE: 5 kms from Worka town
VILLAGE: Asgori
SOIL: Red brown, good quality drainage, fertile clay
ALTITUDE: 2300-2350 ASL
WATER SOURCE: Spring water



HISTORY

The coffee comes from the Gelana Abaya washing station near the village of Asgori in the Abaya district. Gelana Abaya is located in the Yirgacheffe region of Ethiopia, situated between Lake Abaya to the west and the town of Yirgacheffe to the east. It is known for producing high-quality coffee, benefiting from its unique geographical position within the Yirgacheffe region. This area, known for its fertile, high-altitude terrain (around 2,000 meters), has been officially trademarked by the Ethiopian government. Despite appearing forested, Yirgacheffe is heavily populated, with many villages growing 'Garden Coffee.' The region has about 26 cooperatives representing 43,794 farmers and 62,004 hectares of garden coffee. The coffee production here is mainly washed, with a smaller amount of sundried coffees.

COFFEE PROFILE

VARIETAL: Heirloom Yirgacheffe
PROCESS: Washed
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 MARASCHINO CHERRY,
GOLDEN SYRUP WITH VANILLA SPICED
COOKIE. FLAVOURS OF SARSAPARILLA,
SPICED CHOCOLATE COOKIE AND TEA
UNDERTONES WITH CITRUS AND FLORAL
AFTERTASTE. MEDIUM ACIDITY AND BODY.

