

# COFFEE PROFILE

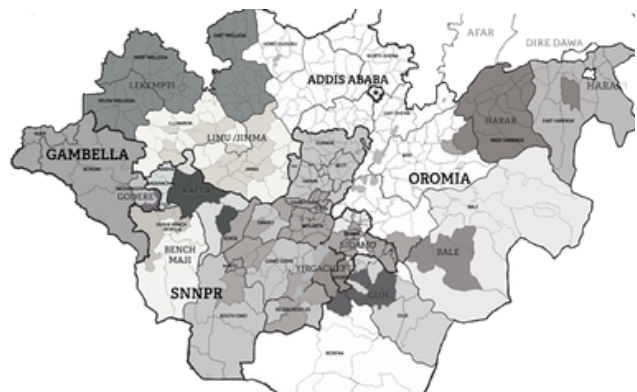


JOHN BURTON LTD

## ETHIOPIA ASGORI ETH-11 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: Natural  
GRADE: 1  
COLOUR: Green  
SCREEN SIZE: 15+  
BEAN DENSITY: 84-86  
MOISTURE: 9.8-10.8%

### TASTING NOTES

INTERNAL CUPPING SCORE: 83

AROMA OF VANILLA, BANANA COMPOTE  
AND HINTS OF FLORAL. FLAVOURS OF  
GHANA CHOCOLATE, ROASTED NUTS  
WITH A SUGAR APPLE UNDERTONE AND A  
FLORAL TEA LIKE AFTERTASTE. MEDIUM  
ACIDITY AND CHEWY BODY.

