

# COFFEE PROFILE



JOHN BURTON LTD

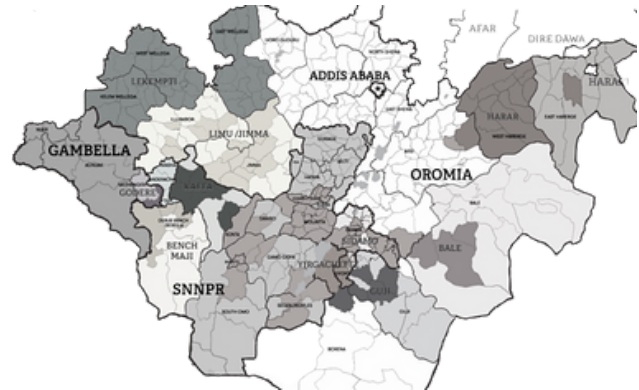
**ETHIOPIA**  
**ARSOSALA**  
**ETH-13 60KG BAG**

## FARM INFORMATION

COUNTRY: Ethiopia  
REGION: Oromia  
ZONE: Guji  
WASHING STATION: Arsosala  
SOIL: Red brown, good quality drainage,  
fertile clay  
ALTITUDE: 2100-2310m ASL  
WATER SOURCE: Spring water

## HISTORY

Arsosala is a washing station founded in 2015 that currently serves about 1,200 smallholder producers in the region of Guji. Most of the coffee delivered to the factory is Bourbon: while Typica and Heirloom are two varieties better-known in Central and South America, the same terms are used colloquially in Ethiopia to describe certain coffee-berry-disease-resistant cultivars. The cherries are picked ripe and de-pulped the same day, then fermented overnight before being washed clean and dried on raised beds. It typically takes the coffee from 8– 20 days to dry, depending on the amount of sunshine available



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VARIETAL: Bourbon  
PROCESS: Washed  
GRADE: 1  
COLOUR: Green  
SCREEN SIZE: 15/16  
BEAN DENSITY: 84  
MOISTURE: 9.4-9.8%

## TASTING NOTES

INTERNAL CUPPING SCORE: 83.25

AROMA OF CHOCOLATE, SWEET TOBACCO  
AND LONG BURNT CARAMEL. FLAVOURS  
OF DRAGON FRUIT, BLACK TEA AND  
CARAMELIZED COOKED STONE FRUITS  
WITH A TOFFEE APPLE AFTERTASTE AND  
DELICATE MALIC ACIDITY.

