

COFFEE PROFILE



JOHN BURTON LTD

ETHIOPIA CHELCHELE ETH-14 60KG BAG

FARM INFORMATION

COUNTRY: Ethiopia

DISTRICT: Kochere

REGION: Southern southern Nations, Nationalities and Peoples Region

VILLAGE: Chechele

SOIL: Red brown, good quality drainage, fertile clay

ALTITUDE: 1790-1900m ASL

WATER SOURCE: Spring water

HISTORY

Chelchele coffee, originating from the Gedeb district in Ethiopia's Gedeo zone within the Southern Nations, Nationalities, and Peoples' Region (SNNPR), is celebrated for its exceptional quality and distinct flavor profile. Chelchele coffee exemplifies consistency and superior bean quality, reflecting its cultural and economic significance in supporting local smallholder farmers and their communities. 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

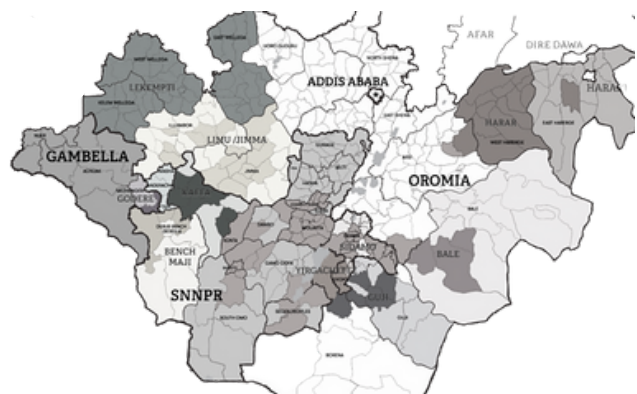
GRADE: 1

COLOUR: Green

SCREEN SIZE: 15/16

BEAN DENSITY: 880

MOISTURE: 9.2-10.2%



TASTING NOTES

INTERNAL CUPPING SCORE: 84

AROMA OF BURNT CARAMEL AND STRAWBERRY MILKSHAKE. FLAVOURS OF WHITE PEACH, BURNT CARAMEL, MINCE TART AND FLORAL NOTES WITH LONG BLACK TEA AFTERTASTE. MEDIUM ACIDITY AND BODY WITH A VERY CLEAN FINISH.

