

COFFEE PROFILE



JOHN BURTON LTD

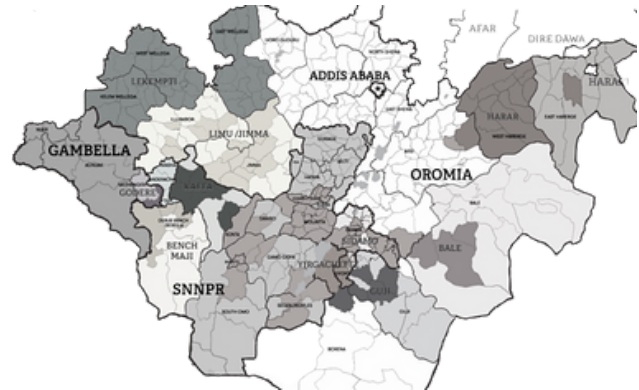
ETHIOPIA
ARSOSALA
ETH-23 60KG BAG

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: Natural
GRADE: 1
COLOUR: Green
SCREEN SIZE: 15+
BEAN DENSITY: 84-85
MOISTURE: 9.5-10%

TASTING NOTES

INTERNAL CUPPING SCORE: 83

AROMA OF CHOCOLATE, BERRIES AND
ROASTED NUTS. FLAVOURS OF RED
GRAPE, BLACK TEA, PANELA SUGAR
WITH LONG BERRIES AND CITRIC
NOTES ON THE AFTERTASTE. MEDIUM
BODY AND ACIDITY.

