



NAME:

Ethiopia
Sidama G2

REGION:

Sidama

ALTITUDE:

1500-2000m a.s.l.

SCREEN:

15up

SCA POINTS:

84.5

VARIETY:

Mixed Heirloom

PROCESS:

Washed

CUPPING NOTES:

Lemon

Caramel

Red Fruits

CUPPING NOTES

Packed with zesty lemon, sweet caramel, and luscious red fruits, our Ethiopia Sidama delivers a vibrant cup. Balanced acidity and delicate floral aromas promise a delightful experience, with a lingering aftertaste.



These beans originate from the renowned Sidama region and are processed at the Shantagolba washing station in Bensa.

Mature cherries, cleansed and separated from floarers, undergo pulping within 8 hours of harvest and undergo fermentation for 36 hours before washing. Later, the beans are dried on shaded African tables while sorting and steering is monitored regularly until the moisture content reach 11%. The hulling happens after 5 weeks of resting period in the warehouse. This meticulous process ensures optimal flavor development and quality.

Helping you make the best out of the beans!