



NAME:

Ethiopia
Yirgacheffe G2

REGION:

Yirgacheffe

ALTITUDE:

1700-2000m a.s.l.

SCREEN:

15up

SCA POINTS:

84.5

VARIETY:

Mixed Heirloom

PROCESS:

Washed

CUPPING NOTES:

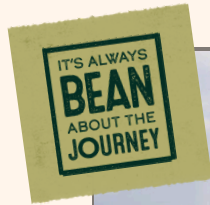
Strawberry

Blackcurrant

Citric Fruits

CUPPING NOTES

Featuring notes of strawberry, blackcurrant, and citric fruits, these Ethiopia Yirgacheffe G2 beans offer a balanced acidity and sweetness, with a lingering aftertaste.



These beans originate from the renowned Yirgacheffe region and are processed at the Idido washing station in Gedeo zone of SNNP region.

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!