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Ethiopia natural Sidamo Gr. 1 Aroresa

Facts

Origin: Ethiopia

Region: Sidamo, Arbe Gona, Aroresa

Producer: Smallholder Farmers

Soil: fertile soil of volcanic origin, rich in mineral and nitrogen

Crop period: November - December

Classification: Grade 1 (0-3 defects), Screen 14 up

Variety: Heirloom Ethiopia Cultivar

Altitude: 1.600m – 1.950 masl

Processing: natural (unwashed)

Special feature: Classification Grade 1 normally applies to washed qualities



Story / Origin / Processing:

Ethiopia is considered as the cradle of coffee and famous for the fact that it was in the forest in the Kaffa region where *Coffea Arabica* grew wild. Today, the country shows a typical “smallholder” structure. This means that a high number of farmers with a usually small production yield and an average land plot of one hectare carry together their cherries and bring them to central washing stations.

There they are firstly being sorted and afterwards processed. When it comes to the natural process the cherries are being dried immediately after the picking for approx. 15-20 days on the so called „African drying beds“ under the sun. In the daytime the cherries need to be raked permanently in order to assure a consistent drying process. When the night comes the beds are being carefully covered with planes. When drying the fruit sugars of the pulp partly permeate into the bean which leads to the typical fruity and sweet flavor. Once the coffee cherries have reached a humidity content of approx. 13% the husk is being removed. The quality of the dried coffee cherries cannot be distinguished visually and a post selection of immature or overripe cherries is not possible either.

Therefore it is already the stage of harvesting that requires highest attention: Only the picking of the red ripe cherries and a careful handling of them allow an excellent quality with finest clean aromas.

Cup Profile: complex fruitiness reminding of blueberry, strawberry and rum-raisin

