

ETHIOPIA SIDAMO. GRADE 3 NATURAL.



WE'VE GOT
YOUR BATCH

REGION: Sidamo

DRY MILL: Tadesse Desta

ALTITUDE: 2,100 to 2,250 M above sea level

PROCESS: Full Natural, Dried on African Raised Beds

HARVEST MONTHS: November to January

The Tadesse Sidamo Grade 3 Natural are a specialty coffee sourced from 1,100 small producers within the Oromia regional state. Small plots producing 300 to 700 kg of cherry each year are planted with traditional coffee varieties of Dega and Wulicho with native shade trees of Birbira, Grevillea and Kobo. Many of these plots are intercropped with cereals, beans and banana plants. It is very traditional, centuries old, low input farming with insignificant to no agro-chemical and fertilizer. Only the fully developed red cherry is collected and delivered to collection stations, where it is sun dried on African beds.

CUPPING NOTES: Winery Acidity, Medium Body, Savory Black Currant, Mixed Berries, Milk chocolate, Well Balanced.



NOT JUST COFFEE, YOUR COFFEE.



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OF FINE GREEN COFFEE

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