

ETHIOPIA

SIDAMO GRADE 3

NATURAL



WE'VE GOT
YOUR BATCH

DRY MILL: Dangura Pulping Station

ALTITUDE: 1,800 – 1,950 M

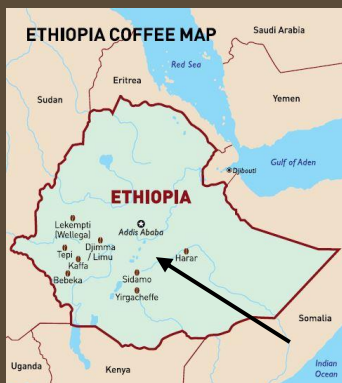
PROCESS: Full Natural, Dried on African Raised Beds

VARIETAL: Ethiopian Heirloom

HARVEST MONTHS: November to March

The Tadesse Yirgacheffe Gr. 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 agrochemical 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: Juicy Acidity, Medium Body, Hibiscus, Licorice and Raspberry Notes.



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