

## เอธิโอเปีย ซิดาโม

### Ethiopia Sidamo Natural – GUJI

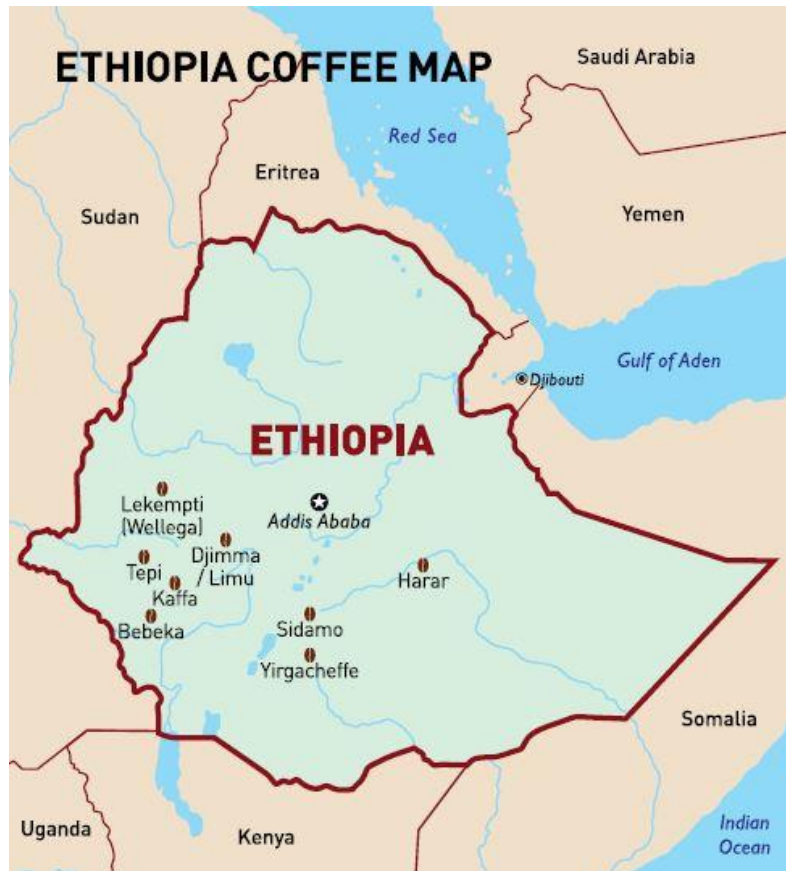
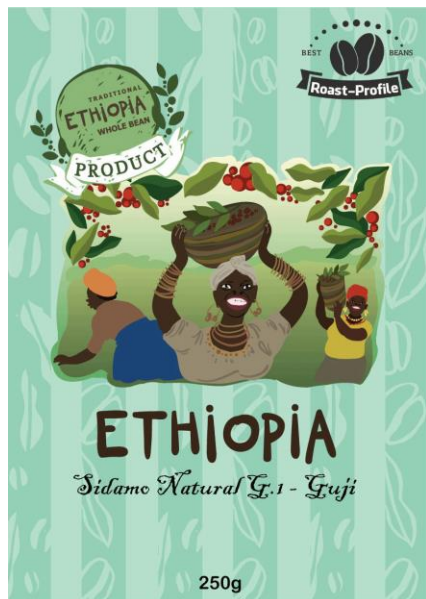
**Origin:** Ethiopia

**Region:** Sidamo

**Sub-Region:** Guji

**Altitude:** 1,850 - 2,100 m

**Processing:** Natural G.1



**Details:** The Guji region of Sidamo, along the Mora Mora River in southern Ethiopia, produces “forest coffee”, or coffee trees that grow wild. The region also has numerous small coffee farms that pool their coffee in a co-op for milling and export. Guji coffee is heirloom. What that means to us is that it is not a modern cultivar, but a traditional coffee that is unchanged from the very earliest coffees grown in this area. That alone would make us pretty excited about trying it. But there's more...With dry processing, the entire coffee cherry is allowed to sun-dry on raised tables. It is raked every two hours to continually stir it up, preventing mold and insuring a more even drying. The dried up fruit is then mechanically removed from the seed. Guji abounds with floral, spice, wine and chocolate tones. This coffee is a bit more muscular than coffee from Yirgacheffe, resulting in a heavier body or richer mouth-feel.

**Roasting:** **Filter** / Developing time for 2.15 Minutes and I think just into the end of First crack. Light Roasted makes a really interesting cup

**Cup Characteristic:** Complex multi-layered flavors, Bitter-sweet chocolate and dry red wine tones, cloves, cinnamon, and some floral tones