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Ethiopia washed Sidamo Gr. 2 “Ato Tona”

Facts

Origin: Ethiopia

Region: Sidamo

Producer: Smallholder farms, central washing stations

Altitude: 1,800 – 2,000 meters above sea level

Variety: Heirloom Ethiopia

Crop period: November - December

Classification: Grade 2 (4-12 defects) from Sidamo region

Processing: Washed



Source / Processing / Story: 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. Nowadays, the country shows a typical “smallholder” structure. This means that a high number of farmers with a usually small production yield carry together their cherries and bring them to central washing stations rather than processing their coffee with own machinery. At the washing stations the beans are carefully sorted before being processed. Only the fully ripe and red cherries find their way to the pulper in order to ensure a homogenous and consistent quality. The cherry skin and the pulp are now removed from the bean. After that the beans are put into fermentation tanks for 24 – 36 hours depending on weather conditions where any remaining pulp is subsequently stripped by the fermentation. The coffee is then finally washed and graded in washing channels. Now the high humidity content of the beans needs to get reduced down to approx.12%. This happens under the African sun on so called ‘African beds’ resp. ‘drying tables’ during 10-15 days, where the coffee is carefully raked several times a day. Coffees from the Sidamo region have a very special character and unique cup profile that justify considering them as some of the best coffees in the world.

Cup Profile: Medium lemony acidity, full body, complex jasmine and intense bergamot notes, long-lasting aftertaste.

