

ORGANIC - FAIR TRADE
ETHIOPIAN
YIRGACHAFFE
BANKO DHADHATO COOP

ROAST: MEDIUM

BODY: MEDIUM WITH A LIGHT, SWEET FINISH

**TASTING NOTES: SWEET WITH AN AMAZING
BLUEBERRY FINISH -CRAZY GOOD!~!**

LOCATION: GEDEO ZONE

ALTITUDE: 1,650-2,500 METERS

VARIETAL: INDIGENOUS HEIRLOOM VARIETALS

PROCESS: NATURAL - DRIED WITH BEAN INSIDE

DRYING: DRIED ON RAISED BEDS

HARVEST: MARCH - JUNE

Ethiopia is where coffee was first discovered & today, most coffee is cultivated on small farms under shade trees. These beans are first dried with the outer skin of the berry left on & removed later. This is why this coffee has such a wonderful sweet berry finish.