

VERVE

COFFEE ROASTERS



ETHIOPIA MERSHA ASSEFA

LILY • SPICED PLUM • INTRICATE

PRODUCER
VARIOUS SMALL
PRODUCERS



REGION
KOCHERE WOREDA



ELEVATION
1850/1950 METERS



PROCESSING
WET-PROCESS



CULTIVAR
ETHIOPIA HEIRLOOM



HARVEST
NOVEMBER JANUARY



CUP CHARACTERISTICS:

Layered with delicate floral and spice aromatics and a stone fruit sweetness, this Chelelektu kebele offering epitomizes the intricate complexity this region is known for.

SOURCING INFORMATION:

Whilst touring around seven of Kochere's famous wet mills, we were blown-away by the positive energy and organization that seemed to emanate from Mersha Assefa's Chelelektu washing station. From the immaculately clean, concrete fermentation tanks and washing channels; to the meticulous cherry sorting being carried out by a jovial workforce chanting Ethiopian choruses; it was immediately clear that this was a special washing station and furthermore without surprise that it would be among our favorite Ethiopians of the harvest.

One of several Chelelektu kebele (small community) washing stations, Mersha Assefa's privately-owned Chelelektu mill receives ripe coffee cherries from around 650 neighboring small-holder farmers who farm heirloom varieties at altitudes as great as 1950 MASL. In the typical Southern Ethiopian fashion, cherries are disk-pulped before being soaked overnight, channel-washed and laid to dry on raised beds.