

## **CUP PROFILE**

A sweet, sugary cup, with notes of berries, nectarine and caramel, a smooth, round body and mild acidity.

## **ABOUT THIS COFFEE**

The Kata Muduga Multi-Purpose Farmer's Cooperative Union was established in the Gera District, in the Jimma Zone, in August 2016. The cooperative processes coffee with eco-friendly Penagos machines, which use minimal water. The coffee is fermented for 12 hours and dried on raised tables for 9 to 11 days.

## **ABOUT THE REGION**

Ethiopia, in the Horn of Africa, is a landlocked country that shares its borders with six countries. Notably, much of its southern border — rich coffee terrain — is shared with Kenya.

Oromia is a renowned coffee region, with decades of experience in fine Arabica coffee production on both private and publicly owned plantations. Much of the area is covered in forest, as well as rainforest, and coffee grows well protected under the tree canopies. It rains for nine months of year and then the sun comes out in time to dry the cherry for harvest.



Region:

Jimma Zone, Oromia

**Producer:** 

Kata Muduga Co-op

Community/mill:

Site One

**Altitude:** 1,970–2,200 meters ASL

Varieties:

**Processing:** 

Washed

Harvest:

December 2016-February 2017





## Ethiopia

# Yukro

## FROM OUR TEAM IN ETHIOPIA

"Established with Technoserve's technical support, Yukro Cooperative's single wet mill continues to demonstrate its excellence in quality as it transitions from the Oromia Union umbrella to the new path being defined by the Kata Muduga Union."

FLAVOR	Raspberry, nectarine, caramel
BODY	Round
AROMA	Jasmine, mandarin orange
ACIDITY	Mild



