



Sidamo Washed

About the Coffee

Sidamo enjoys soil and climatic conditions-including altitude, rainfall and temperature - that make it perfect for the production of Arabica Coffee. Specialty grade coffee from Sidamo is grown mainly in small villages (kebeles). Sidamo is well known for its production of "garden coffee". The coffee is planted at low density, ranging from 1000 to 1800 trees per hectare and is mostly fertilized with organic matter. All of the coffee produced under this system is agronomically organic - but most is not certified as such. About 95 % of the Sidamo coffee is fully washed. Fresh and clean cherries arrive at washing stations where they are pulped, and allowed to ferment naturally. The fermented coffee is washed with clean running water, soaked in clean water, and then dried till it retains about 11.5 percent moisture.

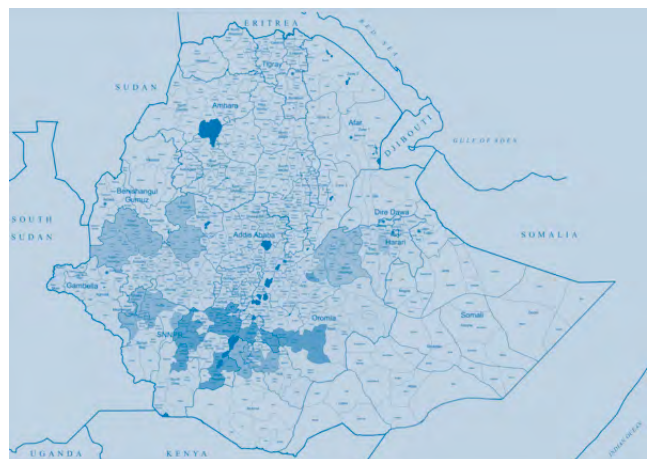
Quality Control Evaluation

Flavor: Honey, Green Tea, Lemon & Lime, Lemongrass

Body: Medium

Acidity: Bright

Moisture: 12.80%



Producer: Various smallholders, Walia Steel Exports

Varietals: Ethiopian Heirloom Varietals

Process: Fully Washed and Sun dried

Quality: Grade 2

Region: Sidamo

Altitude: 1500 - 2200 masl

Harvest Period: November - January