

YIRGACHEFFE IDIDO G4 NATURAL

ETHIOPIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Idido, Yirgacheffe,
Gedeo Zone, Ethiopia

PRODUCER

Idido Mill, Various
smallholders

PROCESSING

Natural

HARVEST SCHEDULE

November - January

VARIETY

Heirloom varieties

ALTITUDE (MASL)

1900 - 2100

Coffee Background

The Idido mill, previously known as the Misty Valley mill, holds a long history of serving farmers in Yirgacheffe with meticulous traditional and experimental processing methods.

While Yirgacheffe took its place on the map for outstanding washed coffees, Idido and its neighboring region of Aricha changed the conversation with special preparation naturals. In the early 2000s, producers in the area started experimenting with processing methods and helped develop the iconic natural flavor profile.

Yirgacheffe is a coffee region that needs little introduction. With a mild climate that experiences a lot of rainfall, Yirgacheffe's high altitudes produce fruit-forward, sweet coffees that are always a favorite among coffee drinkers & coffee roasters around the world. Ancient landrace varieties dominate the smallholder coffee gardens that are often organic by default.

In the natural process, only the ripest coffee cherries are harvested. The entire procedure requires thorough planning because drying naturals is a slow process that can take up to four weeks. Coffee cherries are dried whole, without removing any of the fruit, on raised beds set out in the sun.

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