

LIMU FEYISA ABAMECHA G2 WASHED

ETHIOPIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Limu Seka, Ethiopia

PRODUCER

Feyisa Abamecha Mill

PROCESSING

Washed

HARVEST SCHEDULE

November - January

VARIETY

Heirloom varieties

ALTITUDE (MASL)

1400-2200

Coffee Background

At the Feyisa Abamecha Washing Station, traceability is a top priority. Producers use a voucher system to track each coffee lot throughout the process, from the receiving station to the drying stage, ensuring documentation ties the coffee back to the farmers who produced it.

Fresh cherries are first sorted at the receiving station, then pulped in a disc pulper and fermented in cement tanks for 36 to 48 hours to remove mucilage. The pulped coffee is dried for seven to nine days. Once the parchment coffee reaches a moisture content of 10-12%, it is stored in labeled conditioning bins until ready for the dry mill.

Limu, a lesser-known region in the Oromia Zone compared to Yirgacheffe or Guji, boasts altitudes of 1,100 to 1,900 masl in the highlands, perfect for growing excellent coffee with complex flavors, a sweet profile, and a balanced body. The district of Limu Seka, where this coffee originates, features fertile clay soil at altitudes ranging from 1,800 to 1,960 masl. This G2 washed lot from Limu offers refreshing flavors of peach, honey, florals, green tea, lemon, and lime, complemented by a light body and bright acidity.

Genuine  origin

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