



KOCHERE

Flavour notes

NECTARINE / BERGAMOT / TOFFEE



New to our line-up, the Kochere washing station in the Gedeo Zone of the Yirgacheffe district processes cherries from local smallholder farmers at 1800-1900 masl. As you might know, the region is renowned and much celebrated for producing high-quality coffee due to its high altitude, fertile soil, consistent rains, and regional landrace varieties combined with traditional and longstanding coffee culture. This micro-lot comes from 350 smallholder farmers who grow Kurume (locally known as Kumie), Dega, and Welisho varieties alongside Cordia and Acacia trees for shade. A great example of underwater fermentation quintessential to Ethiopian processing practices, once ripe, cherries are carefully selected through handpicking and floatation to be de-pulped and fermented for about 36 hours. It is then thoroughly washed, removing mucilage, and still in its parchment, dried in the sun on raised beds for 12-15 days. Oh so elegant and pretty; Kochere is an absolute must-taste.

Country **ETHIOPIA**

Region **GEDEO ZONE**

Producers **YIRGACHEFFE WASHING STATION & VARIOUS SMALLHOLDERS**

Harvest **OCT-JAN** / *Varieties* **KURUME, DEGA, WELISHO**

Process **WASHED** / *Altitude* **1800-1900 MASL** / *Landed* **JUNE**