



TELILA GENJI CHALLA



TASTING NOTES

BLUEBERRY / HONEY / LYCHEE

It's that time of the year when we welcome Telila Genji Challa back into our lineup.

A current component in our Sweetshop blend, Telila Genji Challa brings a syrupy, floral profile. Its honey process renders a moreish cup, perfect to add to this week's espresso subscription. From the region of Jimma, Telila is produced by various farmers from Genji Challa and bursts with purple fruits, lychee and richly smooth honey.

As one of Ethiopia's pioneering washing stations for honey processing, the team at Telila treats this lot with care for an elegant sweetness that allows these delicate flavours to shine. A partnership that has flourished over the years, Telila is the gift that keeps giving!

Coffee: Telila Genji Challa
Country: Ethiopia
Region, Jimma
Producers: Various smallholders
Roast Level: Medium
Varieties: JARC 74110,
JARC 74112
Process: Honey
Altitude: 2000 MASL
Landed: August

 ESPRESSO