



# BOOKKISA



## TASTING NOTES

MANGO / STRAWBERRY / CARAMEL

A fruit punch sensation from Ethiopia, Bookkisa is your Our Pick exclusive.

Over the past few years, Bookkisa from the Dambi Uddo Drying Station has become a firm favourite in our seasonal offering. Supplied by Sookoo Coffee, the family owned business produces and exports traceable coffee, grown in the high altitudes of the Guji region. We've been working with Sookoo's founder, Ture Waji, since our earliest days of sourcing in Ethiopia. Known as the 'King of Guji' for his knowledge, high quality and attention to detail, Ture educates farmers in agronomy and post-harvest practices. One of the most noteworthy aspects of his work is the tracking systems in place during the drying process. Recording daily moisture readings, each drying bed is marked and tagged with the lot's delivery and first drying-day date, allowing for ultimate quality control.

Big on sweet berry and tropical mango notes, Bookkisa continues to impress year after year.

Coffee: Bookkisa  
Country: Ethiopia  
Region, Guji  
Producers: Various Smallholders  
Roast Level: Medium  
Varieties: Gibirinna 74110,  
Serto 74112  
Process: Natural  
Altitude: 2000-2150 MASL  
Landed: August

○ ESPRESSO