



# KOCHERE

*Flavour notes*

**NECTARINE / BERGAMOT / HONEY**



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**