



# MENSUR ABA HIKA



## TASTING NOTES

BLACKBERRY / CHOCOLATE / CREAMY

Next up in your subscription lineup is a single producer lot from Mensur Aba Hika in Jimma! Elegant all round, soft florals and blackberry notes offer a pleasant hint of tartness, balanced by a lingering creamy chocolate finish.

Mensur is the spokesperson for the Tokuma Farmer Group, which means “unity” in Oromo. This informal group of Jimma-based farmers works closely with our export partner, Osito, to sell their coffee directly to roasteries. Since the start of the Tokuma partnership, Osito has seen cup quality, consistency, and efficiency rise yearly.

Jimma was historically known for lower-grade naturals, but following the introduction of washed processing in 2009, its reputation has shifted significantly to the much celebrated region we think of today. While the more “demanding” washed method was traditionally left to large co-ops, that changed with the 2022/2023 harvest. Mensur and his fellow Tokuma members have successfully taken on this challenge, with this coffee being a great example of the success.

Coffee: Mensur Aba Hika  
Country: Ethiopia  
Region: Jimma  
Producer: Mensur Abahika Jemal  
Roast Level: Light  
Variety: JARC 74110  
Process: Washed  
Altitude: 1950-2000 MASL  
Landed: September

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