



Wote

This is a washed Yirgacheffee from Wote, a small process station in Konga region of Yirgacheffee. Wote is owned by Mr. Mergya and employes 100 workers.

The station process about 3 containers of coffee every year. There are about 600 farmers around Wote who brings their red cherries to the station where it is pulped and dried.

Cup profile:

Lively floral aroma, malt and honey, bright green apple acidity

the Basics:

Owner: Mr. Mergya

Region: Yirgacheffee
in south Ethiopia

Area: Wote

City: Yirgacheffee

Altitude: 1800-2000 meters

Variety: There is about 26 different varieties in the area the only one known is Typica

Process method: Fully Washed and dried on raised beds

Other: Organic harvest but no certification

Harvest: December - January 2012

Available from: April 2012

Packed in: 60kg grain pro bags

Total in stock: 300 bags

Lot size: ca 30 - 50 Bags

Price range: \$8.82kg - \$9.3kg