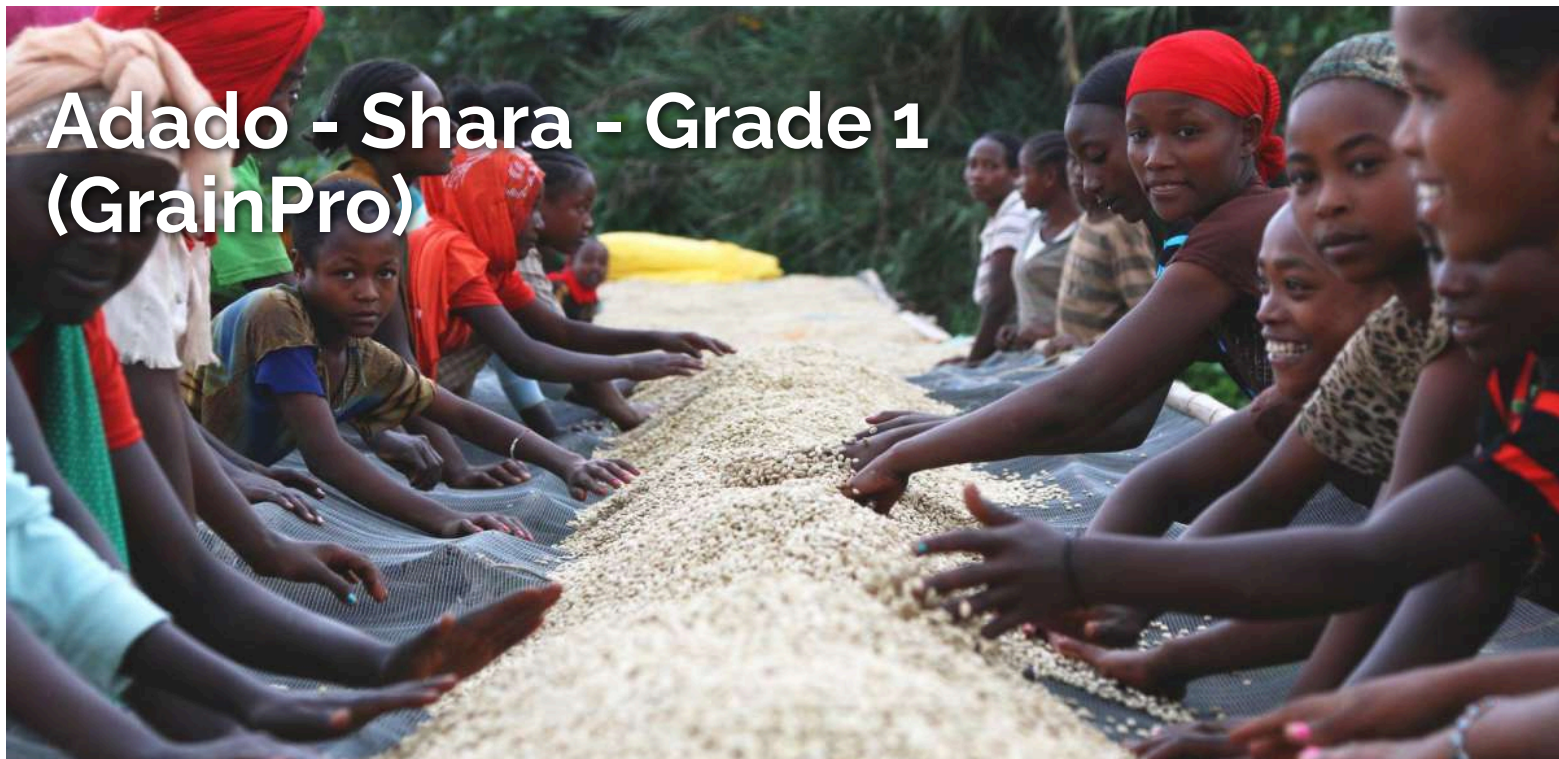


Adado - Shara - Grade 1 (GrainPro)



This coffee comes from our washing-station partners at Adado, which is in the *kebele*, or village, of Shara, in the *woreda*, or district, of Guanga, in the Yirgacheffe region. This coffee is named after the local tribe, "Adado." In these coffees, typically apricots and peaches with supportive citrus and floral higher tones come together in a delightful cup. The natural process of these lots really complement the typical profile of the washed coffee beautifully, and even shine through the heavy berry overtones in a natural process.

Aside from its near-legendary status as the "birthplace" of Arabica coffee, there is much to love about Ethiopia as a producing nation, including but not limited to the incredible diversity of flavor and character that exists among microregions, specifically within the southwestern Gedeo Zone of Yirgacheffe within the region of Sidama—areas whose names alone conjure thoughts of the finest coffees in the world. Coffee was literally made to thrive in the lush environment Yirgacheffe's forests provide, developing nuanced floral characteristics, articulate sweetness and sparkling acidity. However, coffee has also adapted to the more arid climate of Harrar, in the northeast of the country; the varieties planted there have historically had more chocolatey, rich undertones.

ID# 10652

Origin	Ethiopia
Region	Shara, Guanga, Yirgacheffe
Farm	Various smallholder farmers
Variety	Heirloom Ethiopian varieties
Altitude	1780–1860 masl
Proc. Method	Natural
Harvest Schedule	November–January

The Cup

" Lots of jasmine and lime with berry, chocolate, apple, strawberry and cane sugar flavors; Sweet with winery acidity and a smooth mouthfeel."



Processing, of course, also plays a significant part in what makes Ethiopian coffees distinct—both distinctly Ethiopian, as well as distinct from one another, washed or natural.

Until recently, coffee grown by smallholders and co-ops in Ethiopia were required to be sold through the ECX, where lots were classified by general region, quality (Grade 1–5), and escaped of most of their traceability. In March of 2017, the prime minister of Ethiopia approved a reform allowing co-operatively owned washing stations to export their coffee directly, which allows for separation of top coffee lots, higher prices for farmers, and increased recognition for the best quality coffees in Ethiopia.

Greater traceability allows us to buy more directly from the same washing stations year in and year out, and opens the potential for partnerships on a more micro level, with individual farmers or smaller groups within a community, to select out special lots.

Café Imports is proud to offer a variety of Ethiopian coffees—an inventory not simply diverse in flavor, but that also represents the various relationships and buying practices that exist within coffee's native region.

For more information about coffee production in Ethiopia, visit our [Ethiopia Origin Page](#).

Gallery Adado - Shara - Grade 1 (GrainPro)

