

Grade 1 - Adado



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.

Coffees in Ethiopia are typically traceable to the washing station level, where smallholder farmers—many of whom own less than 1/2 hectare of land, and as little as 1/8 hectare on average—deliver cherry by weight to receive payment at a market rate. The coffee is sorted and processed into lots without retaining information about whose coffee harvest is in which bag or which lot.

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

ID# 17971

Origin	Ethiopia
Region	Shara, Guanga, Yirgacheffe
Farm	Various smallholder farmers delivering to the Adado washing station
Variety	Heirloom Ethiopian varieties
Altitude	1789–1860 masl
Proc. Method	Natural
Harvest Schedule	November–January

The Cup

" Sweet, tangy and smooth with strawberry, cranberry, citrus fruit and floral flavors."

Gallery Grade 1 - Adado

