



Konga -Grade 1



This coffee comes from our Sede Washing Station partner in Konga, which is in the kebele, or village, of Sede, in the Yirgacheffe district. Konga is about 4 kilometers south of the town of Yirgacheffe. We've always liked the Konga microregion of Yirgacheffe for both its strong citrus and supportive stone-fruit flavors of peach and apricot, and when this is combined with processing as a Natural, the result is dried cherry, cranberry, and lemonade-like acidity.

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# 13706

Origin	Ethiopia
Region	Konga, Sede, Yirgacheffe
Farm	Various smallholder farmers
Variety	Ethiopian varieties
Altitude	1780–1870 masl
Proc. Method	Washed
Harvest Schedule	November–January

The Cup

" Sugary sweet with tart fruit acidity and a smooth mouthfeel; rich sugar flavor with caramel, sugar cane juice, orange, lemon and floral flavors."



Gallery Konga -Grade 1

