

Grade 1 - Chelchele B (2020 Harvest)

This coffee comes from the Chelchele washing station, which is in the kebele, or village, of Chelchele, in the words, or district, of Kochere, in the Yirgacheffe region. Chelchele coffees tend to have a nice backbone of sweetness from toffee and/or soft nuts like almond, with a floral and citrus overtone.

Coffees in Ethiopia are typically grown on very small plots of land by farmers who also grow other crops. The majority of smallholders will deliver their coffee in cherry to a nearby washing station or central processing unit, where their coffee will be sorted, weighed, and paid for or given a receipt. The washing stations serve as many as several hundred to sometimes a thousand or more producers, who deliver cherry throughout the harvest season: The blending of these cherries into day lots makes it virtually impossible under normal circumstances to know precisely whose coffee winds up in which bags on what day, making traceability to the producer difficult. We do, however, make every available effort to source coffee from the same washing stations every year, through our export partners and their connections with mills and washing stations.

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

ID# 15625

Origin	Ethiopia
Region	Chelchele, Kochere, Yirgacheffe
Farm	Various smallholder farmers
Variety	Heirloom Ethiopian varieties
Altitude	1800 masl
Proc. Method	Natural
Harvest Schedule	November-January

The Cup

" Sweet and savory with tart citric acidity, cocoa, berry and lemon flavors."

Gallery Grade 1 - Chelchele B (2020 Harvest)

