

ETIOPIA GUJI GR.2 FINCA HABESHA NATURAL COFEE



This Ethiopian natural specialty coffee has got the best results in cupping. its quality is very high. This coffee is harvested at an altitude of 1800 meters by women of a small community. The harvest is done with care in all stages of processing. its aroma is fruity, reminiscent of freshly picked red fruits, typical of a unique and unique sweetness.

Green coffee analysis (350gr)

Humidity: 11,1%

Density: 724 g/L

primary defects: absent

secondary defects: 2 slight insect damaged

Colour: green, orange

Aroma: green tea and red fruit

score scaa: 86

Variety: HEIRLOOM

Process: NATURAL

Altitude: 1800/2200 m

Analysis roasted coffee for cupping

colour: 67 Agtron

Quaker: absent

Sensory notes: berries, cocoa bean, hazelnut

extremely sweet coffee, with an acid reminiscent of red fruits and wild strawberries

Analysis roasted coffee for espresso

colour: 52 Agtron

quaker: absent

sensory notes:

ripe fruit and berry jam. persistent aftertaste with sweet taste.

SUGGESTIONS:

perfect for both espresso and filter. Can be used as a monorigine for its body so decided or in a mixture because it can enhance the fruity notes.