



Ethiopia Natural Kembata Grade 1 (GP)

This particular farm is Located in the Durame Village of Kembata, Ethiopia. At 2100 meters above sea level, the soil is extremely fertile and ideal for growing high quality coffee beans. The farmers incorporate a 36-48 hour fermentation process in the wet mill and then use raised beds for drying the beans under the sun. The cherries that are unwashed spend 15-21 days drying to ensure they are ready. The resulting coffee is an extremely complex cup marked with notes of blueberry and strawberry.

BEYOND THE CUP

Notes of strawberry, tangerine, graham cracker - roasted at medium



Graham Cracker



Orange



Strawberry

Royal NY's Scoring

Acidity: Average

Body: Average

Sweetness: High

Roast: Medium

Elevation: 2100 to 2100 meters

Varietals: Ethiopian Heirloom

Milling Process: Natural

Drying Process: Raised beds

Harvest Start Month: November

Harvest End Month: January

Export Start Month: May

Export End Month: July

Questions? Need Pricing? Reach out to Royal NY at:
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