

Kotta natural coffee from Ethiopia

Origin

Birth of Arabica coffee
Ethiopia
Oromia region
Djimmahj zone
Goma woredas
Kotta co-operative



Botanics

100 % *Coffea arabica* species
Mix of dozens of varieties (Heirloom)
Semi-forest coffee
Altitude: 1800 - 2000 m



This coffee comes from a wish to contribute saving the last wild coffee forests and *Arabica* coffee biodiversity, while supporting the local farmers and promoting the dry process of coffee cherries and the associated typical sensory characteristics

Processing

Fully sundry process
Manual picking of ripe cherries
Drying on African beds
Grade 1
No use of water at all
No pesticide/synthetic fertilizer



Sensory

Medium body
Medium acidity
Floral, Jasmine, fruity

