

ETHIOPIA

Our homage to the birthplace of coffee. This exemplary delicacy captures the beauty and mystery of Ethiopia's coffee heritage. Vivid and bright with peach and floral notes, it's one to be slowly savoured.

**Peach
Floral
Bright**

Facts

Origin	Ethiopia
Region	Guji, Sidamo
Farm	Suke Quto
Processing method	Washed
Variety	Kurume, Welicho (Heirloom)
Certificate	Organic
Altitude	1800 - 2200 Metres

Recipe

Espresso	
Dose	19 grams
Extraction time	30 seconds
Shot weight	45 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



BOCCA
COFFEE ROASTERS

The Story

Ethiopia is the birthplace of coffee and it has the widest variety of flavours on offer. An outstanding flavour profile with high floral and fruity notes. We're proud to always have one of this shape on offer.

Suke Quto, Ethiopia

This coffee comes from the Suke Quto farm in the Guji zone of South Eastern Ethiopia, which was founded in 2005 by Tesfaye. After a large fire destroyed part of the surrounding area, locals started to grow teff (an annual grass) and corn on their lands. After a couple of years, however, this made the ground barren which is why Tesfaye came up with the idea of planting coffee and shade tree seedlings. Over 150 'out-growers' are now replanting the forest, bringing organic coffee to the Suke Quto farm for processing. Nowadays, Suke Quto even has its own nursery farm, where they germinate coffee seeds.

Tesfaye has been selling his coffee to our importing partner Trabocca - a green coffee trading company also founded by Menno - since 2009. Trabocca rewards good harvests by paying Suko Quto's organic certification and by implementing Operation Cherry Red at the farm. This programme stimulates farmers to only pick the reddest, ripest cherries. This produces a higher-quality coffee and they can ask a higher price for their efforts - which guarantees a better future for both the environment and the farmers.

We also support this initiative by buying this coffee. And by purchasing this coffee, so will you.

In 2017, we began to invest in another joint project of Tesfaye and Trabocca: the building of a school in the Kumure village, where Suke Quto is located. The livelihoods of many people who work at the farm rely on the coffee production. In turn, the future of this wonderful coffee lies with them. The school will enable their children to go to a safe, fully-equipped school. And by buying this coffee, you will also be donating to the Suke Quto school project. After several challenges, the school is now fully operational. In October 2018, Tesfaye officially handed over the school to the community. And the story continues, it's an ongoing project. Tesfaye has a long-term vision, aiming to give each and every child the opportunity to go to school. He therefore already has plans for a second school building.

Finally, we are proud that Tesfaye has visited our roastery and café in the Netherlands - twice! And that we've built such a great relationship with him.



Founder Menno about Ethiopia

"Ethiopian coffee has an unending range of complex flavour. The ultimate destination for coffee lovers."

