



ETHIOPIA GESHA VILLAGE SHWEA JIBABU

100 % ARABICA

Region: Guji **Finca:** Suke Quto Farm **Altitude:** 1.800 – 2.200 m **Species:** 100 % Arabica **Variety:** Kurume, Welicho **Processing:** washed **Taste:** lemon, lime, floral, almond-like and spicy; tea-like body and very sweet



Roast



Preparation



One of the rarest, most unique coffees in the world

With its sweet, flowery and lemony notes, this exquisite coffee is a feast for the palate. Gesha Village Gourmet Coffee has a pure flavour profile that makes it a favourite of filter coffee drinkers all over the world. Rachel Samuel and Adam Overto grow their coffee at an altitude of 1,900 to 2,000 metres in an area near the South Sudan border, where the fertile soil, adequate rainfall and congenial climate offer perfect conditions for the Gori Gesha variety. Rachel and Adam established their farm only a few years ago, after they fortuitously discovered their passion for Gesha coffee during the shooting of a documentary film on Ethiopia and decided to take wild Gesha plants from the forest and cultivate them. They manage their farm in harmony with nature, and all farming, processing and sorting activities are carried out under strict supervision. It didn't take long for the world to become aware of and enthusiastic about the Gesha variety... and rightly so. With its pure, clear aromas, this coffee has bagged a well-deserved SCA score of 87.25 points. If you have the chance to try it, don't miss it!

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