

# ETHIOPIA

## CHELCELE WASHING STATION, YIRGACHEFFE GRADE 1, WASHED, HEIRLOOM

Worku Buche Coffee is a growing force in Ethiopia's specialty coffee scene. Based in the renowned Yirgacheffe and Sidama regions, Worku founded a farm group in 2023 in Chelchele village, committed to producing traceable, high-quality coffees. His strong network and dedication have helped bring exceptional Ethiopian coffees to the global stage.

The coffee is meticulously processed at Chelchele Washing Station. Hand-picked red cherries from local member farms are fermented for 30 hours, then soaked and washed to remove mucilage. They're dried on raised African beds for 12 to 18 days under shade, stirred 4 to 6 times daily, and protected during midday and night. Once dried to 11.5% moisture, the coffee is hulled and cleaned in Addis Ababa.

### CUP PROFILE

citrus | milk chocolate | floral | peach | coffee blossom

Acidity	8	<div></div>
Body	8	<div></div>
Flavour	8	<div></div>



## EXCLUSIVES

### QUALITY

**Country** Ethiopia  
**Region** Yirgacheffe  
**Washing Station** Chelchele Washing Station  
**Producer** Worku Buche  
**Ref. No.** P11527  
**Coffee Type** Arabica  
**Quality** Yirgacheffe Grade 1  
**Crop** 2025  
**Harvest Time** October - February  
**Harvest Method** Picking  
**Altitude** 2174 m  
**Variety** Heirloom  
**Processing** Washed  
**Soil Type** Volcanic soil  
**Packaging Type** 60,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 10,40%  
**Odor** clean  
**Color** green  
**Defects** 0-1 Defects  
**Screen Size** 14+

### CUPPING SCORE

86,00 (TSP Q-Arabica Grader)