

ETHIOPIA

CHELCELE WASHING STATION, YIRGACHEFFE GRADE 2, NATURAL, HEIRLOOM

Worku Buche Coffee is a growing force in Ethiopia's specialty coffee scene. Based in the renowned Yirgacheffe region, 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 ripe cherries are handpicked, and then spread out on raised beds to naturally ferment, they are then hulled, and sorted by size and density. To cope with climate change, Worku Buche Coffee uses shade trees, soil conservation, and careful water management to protect plants and maintain soil health. By focusing on selective harvesting of fully ripe cherries and improved post-harvest handling, they preserve quality even under challenging climate conditions.

CUP PROFILE

black cherry | cocoa | dried fruit | hazelnut | nougat

Acidity	7	██████████
Body	8	██████████
Flavour	7	██████████

CUP PROFILE ESPRESSO

jasmine | blackcurrant | sour cherry

Acidity	8	██████████
Body	7	██████████
Flavour	8	██████████



EXCLUSIVES

QUALITY

Country Ethiopia
Region Yirgacheffe
Washing Station Chelchele Washing Station
Producer Worku Buche
Ref. No. P11528
Coffee Type Arabica
Quality Yirgacheffe Grade 2
Crop 2025
Harvest Time October - January
Harvest Method Picking
Altitude 2174 m
Variety Heirloom
Processing Natural
Soil Type Volcanic soil
Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 12,00%
Odor clean
Color yellowish
Defects 0-4 Defects
Screen Size 14+

CUPPING SCORE

84,75 (TSP Q-Arabica Grader)