

# 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	<div style="width: 70%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	7	<div style="width: 70%;"></div>

### CUP PROFILE ESPRESSO

jasmine | blackcurrant | sour cherry

Acidity	8	<div style="width: 80%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	8	<div style="width: 80%;"></div>



## 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)