

ETHIOPIA

CHELICHELE 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 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

black cherry | blueberry | dark chocolate | dried plum

Acidity	7	<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. P11528
Coffee Type Arabica
Quality Yirgacheffe Grade 2
Crop 2025
Harvest Time October - February
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 12,50%
Odor clean
Color brownish
Defects 0-7 Defects
Screen Size 14+

CUPPING SCORE

85,75 (TSP Q-Arabica Grader)