

# 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 ripe cherries are handpicked, and then spread out on raised beds. As the cherries dry, natural fermentation occurs within the fruit pulp, imparting unique flavors to the coffee beans. Once the cherries have dried to the optimal moisture content, they are hulled. The dried green coffee beans are then sorted by size and density to remove any defects or impurities.

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

### CUPPING SCORE

84,75 (TSP Q-Arabica Grader)