



ETHIOPIA MASHA FARM G1

Fully Washed [GrainPro]

Champagne, green apple, mojito



THE CUP

Body



Acidity



SCA Score



Flavour: Champagne, green apple and mojito.



Producer: Haile Gebrselassie

Farm Name: Masha Farm

Farm Size: 1,500 Ha

Region: Sheka Zone

Processing: Fully washed

Grade: 1

Screen Size: 14+

Altitude: 1,680 - 1,875m

Varietal: Arabica Heirloom

Harvest: September - January

Soil Type: Nitisols (NT) Loamy soil



The Producers

Coffee was first grown on the farm in Masha in 2014 after 1500 ha was secured in 2012. The planting was phased over 4 years with each yield producing increasingly good yields. Manual practices were used for land preparation (slashing, thinning out shade areas, removing trash), harvesting and processing. The farm is managed by an Estate Manager with separate divisions for coffee, spices and honey.

The Art of Production

Coffee cherries are taken to the wet mill and on the same day they are passed through a demuscilager and soaked overnight. The coffee beans are laid out to dry on a raised bed. Sometimes, depending on the weather, they are dried mechanically. The washed and natural coffee beans are stored separately.

The Region

The 1,500 hectare coffee estate in Masha is highly conducive for growing coffee with its high-quality Nitisols soil types, rich vegetation and gentle topography. Situated within the UNESCO biosphere reserve of Sheka at an altitude of 1,680 - 1,875m, the estate has an exquisite air quality and one of highest rainfalls (1,800 - 2,200mm) in Ethiopia. The estate is bordered by rivers on three sides and its dense forest areas ensure that the area is one of the richest in terms of biodiversity.