

# BLACK *Diesel* COFFEE

## GREEN COFFEE REPORT

**BDCS CUPPING:** 83.5

**FLAVOR NOTES:** Mild Lemon Zing, Floral, Mildly Sweet Finish

**ORIGIN:** Ethiopia

**REGION:** Sidamo

**PRODUCER:** Smallholder Farmers

**FARM:** Smallholder Farms

**VARIETY:** Kurume, Dega, Wolisho

**PROCESS:** Washed

**ELEVATION:** 1800 MASL

**HARVEST:** November-March

**PRODUCER TASTING:** Balanced, Lemon, Cane Sugar, Creamy Body

### **FARM NOTES:**

Named for Ethiopia's national tree, Ally's Acacia Core Coffee comes from smallholder farmers in the Sidamo region. The sweet, fruity profile of the Ethiopia Acacia Washed is a classic representation of one of Ethiopia's most recognized coffee producing areas.

Ethiopia Acacia Washed is produced by the smallholder farmers who characterize the coffee production landscape of Ethiopia. Sidamo encompasses many terroirs, but farming across the region is traditionally low input and the attributes of the plants and the land are captured in every harvest.

In the southern region of Ethiopia, farmers pick coffee selectively, harvesting only ripe cherries individually by hand. Pickers rotate among the trees every eight to ten days, choosing only the cherries which are at peak ripeness. Coffee is de-pulped and washed by hand in cement canals at community washing stations. After fermenting in water to loosen the mucilage, wooden paddles are used to fully wash the coffee. It is placed on raised beds to dry in the sun.

Acacia is prepped for export at Tracon Trading's coffee cleaning and storage plant on 30,000 sq meters of land in Addis Ababa. The plant is equipped with modern Pinhalense coffee processing machines and a Buhler Z+ color sorter. The machine has the capacity of processing six tons per hour. All the processing jobs are mechanical and electronic including final hand picking on conveyor belts. The six storage silos of the plant have a capacity of accommodating about 15,000 metric tons of coffee at a time. The

warehouses are clean, with ample lighting and ventilation, which are very ideal for keeping the quality of the coffee.

#### IMAGES:



#### REGION:



Sidamo (also transliterated as Sidama) is a region, a tribal group, and a massive coffee producing agricultural area that encompasses smaller growing regions such as Yirgacheffe and Guji. However, coffees that are labeled as “Sidamo” are typically sourced to the northwest of Yirgacheffe, and usually come from one of the large co-ops in the Sidama Coffee Farmers Cooperative Union. There are 51 co-ops in the Union, and many have created well deserved reputations for consistency over years of production. These large co-ops often represent thousands of farmers, and cup profiles from Sidamo can be widely varied.