

SMALL-HOLDER FARMERS WHO own or rent small plots of land in the countryside grow most Ethiopian coffee. There, they pick coffee cherries from some of the most genetically diverse coffee trees on the planet. Ethiopia is home of Coffea Arabica. Therefore, Ethiopia distinguishes itself, in part, by the unique varieties available. In addition, many improved hybrid varieties (also unique to Ethiopia) have been bred from these natural (aka "landrace") varieties.

Once farmers have picked coffee, they must sell cherry to a station or cooperative. Legese Lemiso is a privately owned washing station in the Worka kabele (village) of Nensebo, West Arsi. It is just north of the famed Sidama and Guji zones. The centralized processing of coffee yields consistently good results in Ethiopia, but this approach limits traceability to individual farms. As a result, the name of the washing station, broad region, or cooperative identifies most single origin coffee from Ethiopia.

Heleanna Georgalis made a challenging, yet brave decision to take over her father's exporting company, Moplaco, after his sudden passing. She dove into coffee, managing to keep Moplaco in business and improve upon a great model. Moplaco reestablished their reputation around their ability to source and then sort and export consistently amazing Ethiopian coffees. In more recent years, Moplaco built their own washing stations and invested in a farm. Their full time staffing model and female leadership sets them way apart from other companies in Ethiopia.



WORDS: Mike Marquard PHOTO: CCS ABOVE: Moplaco has built their reputation on high-quality sorting.



| COUNTRY:              | Ethiopia                             |
|-----------------------|--------------------------------------|
| REGION:               | Nensebo, West Arsi                   |
| ALTITUDE:             | 1900 - 2100 MASL                     |
| PROCESS:              | Washed                               |
| HARVEST:              | Nov. 2018 – Jan. 2019                |
| VARIETY:              | Heirloom                             |
| SOURCING<br>PARTNERS: | Moplaco (exporter)<br>CCS (importer) |

## SUGGESTED PARAMETERS

| DRIP RATIO:     | 1:16.5 |
|-----------------|--------|
| ESPRESSO RATIO: | 1:2.25 |

WE TASTE:

lemon, orange, honey, jasmine

BODY





PHOTO: Mike Marquard ABOVE: Heleanna and Hanna of Moplaco pose with Mike in their cupping lab. Jan. 2018.