

OCTOBER 2020



MIJANE WERASA



SOME OF THE BEST WASHED COFFEES WE have tasted over the past four years have come from Gedeb, a locality in the Gedeo zone of Ethiopia. Mijane Werasa is a washing station in Gedeb where this offering was collected.

The process looks like this:

Local farmers around Mijane Werasa sell their freshly harvested cherries to the washing station. The washing station depulps, ferments, and washes the coffee for approximately 36 hours after purchase. Then, the coffee dries under the sun for seven to 12 days. At this point, the coffee is collected into a lot which may be comprised of a day or more of coffee purchased from this one area.

Next, the coffee is brought to the local Ethiopian Commodities Exchange office where it is cupped, graded, and given a taste profile. The coffee is then available for purchase through an auction system or directly by an exporter such as Moplaco, our partner. Moplaco dry mills, sorts, and polishes the coffee in their extremely detailed system. Heleanna, the owner of Moplaco, is rumored to have said she can turn a Grade 2 coffee into a Grade 1 just by their sorting and polishing techniques. We have no reason to doubt this claim as their coffees are always amazing and their facilities and staff are the best we know in Ethiopia.

This harvest has the classic flavor profile of a washed coffee. Floral and citrus notes are complemented with hints of sweet molasses.



WORDS: Mike Marquard

PHOTOS: Mike Marquard

ABOVE: Washed coffee drying at a station in Gedeb, Ethiopia.

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MIJANE WERASA



COUNTRY:	Ethiopia
PRODUCER:	Small-holder farmers
REGION:	Gedeb, Gedeo
ALTITUDE:	1900 – 2100 MASL
PROCESS:	Washed
HARVEST:	Oct. 2019 – Jan. 2020
VARIETIES:	Local Landraces
SOURCING PARTNERS:	Moplaco (Dry Mill & Exporter) CCS (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 2.5
ESPRESSO RATIO:	1: 16.5
WE TASTE:	apricot, molasses, candied citrus peel, florals

