

OCTOBER 2021



KAWO KAMINA



WE WERE FORTUNATE TO VISIT THE SHEKA KAWO Kamina Farm in Ethiopia in February 2020. This was shortly before the pandemic halted international travel. Aside from its personal significance, this trip was profound for many reasons: including that the flowers for this harvest were blossoming during our visit. Life comes full circle.

Kawo Kamina (pronounced *kay-o kah-mina*) is located across the river from Kaffa, which is recognized as the native, genetic home of Arabica coffee and the origin of the word “coffee” itself. All the farm’s coffee is planted but would grow naturally. This is referred to as a semi-forest coffee. Wild, naturally-grown coffee represents genetic diversity that is unique to western Ethiopia — making it critical to the future survival of coffee plant.

The farm is operated by Moplaco, a respected coffee exporting company owned by Heleanna Georgalis. Heleanna inherited Moplaco after the sudden death of her father. Under her leadership, Moplaco is pursuing farm-level quality and traceability. This is fairly unprecedented in Ethiopia, where coffee origins were often limited to a region until recent years.

In 2021, Kawo Kamina began producing washed coffee. This offering is a unique blend of the farm’s washed and natural process coffees. Both methods contribute to its intense sweetness and bright profile, with notes of black tea and fruity tones of mango, melon, and green apple.

To read more about our perspective on sourcing Ethiopian coffee, scan this QR code or visit: blueprintcoffee.com/ethiopia-green-coffee-buying/.



WORDS: Mike Marquard
PHOTOS: Mike Marquard
ABOVE: Blue tarps cover the drying tables overnight and during inclement weather. In the background is the Kaffa Zone.



OCTOBER 2021



KAWO KAMINA



COUNTRY:	Ethiopia
PRODUCER:	Kawo Kamina
REGION:	Masha, Sheka
ALTITUDE:	1750 — 1950 MASL
PROCESS:	Natural 67% Washed 33%
HARVEST:	October — December 2020
VARIETIES:	74110, 7454, Heirloom
SOURCING PARTNERS:	Kawo Kamina (Farm & Station) Moplaco (Dry Mill & Exporter) CCS (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 17
ESPRESSO RATIO:	1: 2.5
WE TASTE:	mango, black tea, melon, green apple



ABOVE: Kawo Kamina farm keeps a bountiful nursery with varieties of coffee that have proven to be resilient and delicious.