

NOVEMBER 2022



KAWO KAMINA



SIX YEARS AGO, WE BOUGHT A DELICIOUS coffee from southern Ethiopia that was milled and exported by Moplaco. Over the course of the next year, we would come to meet Heleanna Georgalis, owner of Moplaco, and visit her facility in Addis Ababa. That initial meeting showed us a company committed to intentionality and its people. Since that time, Moplaco grew their operations to include more washing stations and a farm called Kawo Kamina in western Ethiopia, the birthplace of Arabica coffee.

At Kawo Kamina, Moplaco's staff works year-round to nurture their farm of semi-forest coffee. Since starting the farm, most of the coffee has been natural processed. With our encouragement, they also began producing washed lots of coffee over the last two years. In addition, they added experimental processing and honey processing at the farm. We're excited to bring you three unique processes from Kawo Kamina this year. These three offerings are very similar apart from the processing technique, highlighting the subtle differences provided by each method. We see this as a testimony to the work Moplaco does – processing and sorting coffees so carefully that only the true taste of the seed remains. We approach roasting in a similar way. We try not to impart a noticeable “Blueprint” taste, instead featuring the beauty and natural flavors within each seed.

At our request, Moplaco's team produced a washed lot of coffee large enough for us to feature as a single-origin offering. This was no easy task, as the farm's washing station infrastructure hasn't been completed. To create this lot, the team first sorted fresh-picked coffee cherries by hand and by floating. Then, they passed the cherries through a hand-cranked depulper to remove most of the coffee fruit. Next, the coffee seeds were soaked in water for approximately 36 hours. After this soaking period, the remaining fruit and mucilage were washed off the seeds. Finally, the seeds were dried on raised beds. This process creates a cup with a delicate body and a delightful floral, lemon, and raspberry aroma.



WORDS: Mike Marquard

PHOTOS: Mike Marquard

ABOVE: Coffee trees growing in a semi-forest environment at Kawo Kamina. This style of growing means coffee plants are intentionally planted and cultivated in an environment where wild, naturally occurring coffee trees also grow.

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COUNTRY:	Ethiopia
PRODUCER:	Kawo Kamina
REGION:	Masha, Sheka
ALTITUDE:	1750 — 1950 MASL
PROCESS:	Washed
HARVEST:	Oct. — Dec. 2021
VARIETIES:	74110, 7454, Heirloom
SOURCING PARTNERS:	Kawo Kamina (farm & station) Moplaco (dry mill & exporter) Atlantic Specialty (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 17
ESPRESSO RATIO:	1: 2.5
WE TASTE:	orange, lemon, raspberry, butterscotch, stone fruit, floral



ABOVE: Enguday Eshetu, farm manager of Kawo Kamina, has grown Kawo Kamina's operations to feature four unique processing methods.