

OCTOBER 2021



BOBBAASA



LAST YEAR, WE SHARED AN OFFERING FROM Sookoo Coffee in Ethiopia named Bokkisa. Harvests from 35 farmers were represented in Bokkisa and its fruit-forward flavor profile made it a standout. We feel privileged to share a farm-specific lot from Sookoo Coffee this year, named for its farmer: Bobbaasa. Bobbaasa's farm is located in prime coffee-growing terrain at the top of a mountain, just down the road from the Dambi Uddo drying station and mill.

During an origin trip in February 2020, Bobbaasa graciously hosted one of our team members on his farm. They walked among the trees and spoke through a translator, named Balela. Bobbaasa explained that he receives a premium price for delivering fresh coffee cherries to Sookoo Coffee. Then, he earns a bonus payment 3 to 4 months after harvest based on the lot's quality and selling price. If his coffee is good enough and ample enough, it can be separated into a farm-specific lot such as this one, which earns an additional premium.

Sookoo Coffee (a name which translates to *Gold Coffee*) operates several stations throughout the Guji zone and southern Ethiopia. Mining of natural resources and minerals in the eastern Guji has led to significant deforestation. One of Sookoo's admirable goals is to provide both coffee and native trees to farmers in the area to help reforest Ethiopia.

Bobbaasa is a natural process coffee with a lush, heavy body. Anticipate a cup that is both sweet and earthy, with notes of blueberry jam, florals, and chocolate ganache.



PHOTO: Sookoo Coffee
ABOVE: Bobbaasa receiving this year's premiums.

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COUNTRY:	Ethiopia
PRODUCER:	Bobbaasa
REGION:	Suke Kuto, Shakkiso
ALTITUDE:	2100 MASL
PROCESS:	Natural
HARVEST:	November — December 2020
VARIETIES:	Guji Local Landraces
SOURCING PARTNERS:	Dambi Uddo (Station) Sookoo Coffee (Farm Group) Atlantic Specialty (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	blueberry jam, florals, grape candy, chocolate ganache, earthy

BODY	●	●	●
SWEET	●	●	●
BRIGHT	●	●	



PHOTO: Mike Marquard
ABOVE: The raised drying beds at the Dambi Uddo station where Bobbaasa's cherries are dried after being picked.