



ALLONA



TURE WAJI'S FAMILY OWNS LAND

in the eastern part of Guji that is rich in natural resources and metals. To offset what they have mined and preserve the fertility of Guji's soils, the family operates Guji Highlands PLC and Mormora Estate, both heavy hitters when it comes to quality coffee from the eastern part of Guji. These coffee operations not only promote coffee quality, but they offer competitive pay for farmers and station workers, are organized to organic standards, and focus energy on the reforestation of Guji with native trees.

In January, I was able to visit the Mormora Estate, Guji Highlands Allona collection station, and the Guji Highlands farm. All three were incredible operations that spoke to the Waji family's sense of community and sustainability. All of their sites featured staff that was eager to visit with guests, share in a meal, and work together on tasks regardless of gender. It was rare to find this sense of community and shared effort on my trip in Ethiopia, and it attracted me to these coffees before I even had a chance to taste them. At the Allona station, the Waji family buys coffee cherry from around 80 surrounding small farms. There, I witnessed both organization and care for washed coffees I did not see elsewhere in Ethiopia. The station workers delicately washed the coffee and allowed it to dry for a day under shade before exposing it to direct sun. The result was beautiful parchment without any cracking. This extra step causes the coffee to take 3-4 days longer to dry fully, but the result is a much more consistent product.

To further preserve quality, our importing partners at CCS had Heleanna Georgalis and her dedicated team at the Moplaco dry mill in Addis sort and clean this coffee before loading it on a container to the USA.



WORDS AND PHOTOS BY: Mike Marquard
PHOTO: A view from the top of the Allona washing station in eastern Guji.

DECEMBER 2018



ALLONA



COUNTRY:	Ethiopia
REGION:	Odo Shakiso, Guji
ALTITUDE:	1800 -2000 MASL
PROCESS:	Washed
HARVEST:	Nov. - Dec. 2017
VARIETY:	Gujicha
SOURCING PARTNERS:	CCS / Guji Highlands PLC

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16.5
ESPRESSO RATIO:	1 : 2.25
WE TASTE:	grapefruit, black tea, stone fruit

