

## Ethiopia

### Adame Gorbota G1

#### Yirgacheffe

Green Beans 8oz / Roasted Beans 6.4 oz – Medium Dark Roast +

**Process:** Natural

**Elevation Grown:** 1,950 masl (meters above sea level) or 6,398 feet

Roast Date: 12/4/24

#### Description

This coffee comes to us from the Gerbota Suka Washing Station in Yirgacheffe, Ethiopia. The arrival cherry is sorted by hand first to separate the less dense cherries. Then, the good cherry is taken to raise bed to dry under the sun light for about 21 days. After the coffee is dried with cherry, it is then milled to remove the husks and then transported to the final processing warehouse

**Cupping Notes:** Black Cherry, Meyer Lemon, Tangerine.

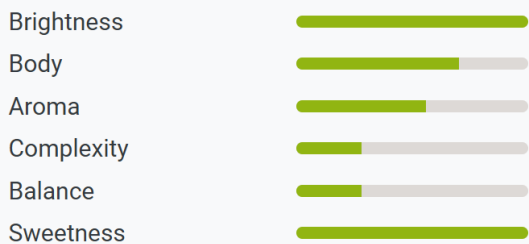
## Flavor Profile



### Cupping Notes

Black Cherry, Meyer Lemon, Tangerine

#### Attributes (1-7)



#### Flavors (1-4)



## Specifications

<b>Category</b>	Conventional
<b>Country</b>	Ethiopia
<b>Local Region</b>	Yirgacheffe
<b>Process</b>	Natural
<b>Variety</b>	Indigenous Heirloom varietals
<b>Altitude (meters)</b>	1,937 - 1,950 masl
<b>Harvest</b>	December - March
<b>Organic Certification</b>	No
<b>Fair Trade Certified</b>	No
<b>Rainforest Alliance Certified</b>	No
<b>Decaffeinated</b>	No

For more information, go to [https://www.coffeebeancorral.com/product/Ethiopia-Adame-Gorbota-Yirgacheffe-Copy\\_ETHADAMENAT.aspx](https://www.coffeebeancorral.com/product/Ethiopia-Adame-Gorbota-Yirgacheffe-Copy_ETHADAMENAT.aspx)