

# ethiopia efrem

lilac | blackberry | chocolate | tobacco



another single farm ethiopian with an incredible story. efrem tegegne grew up in the keffa zone, near his current farm, but he travelled the world before coming home. at 15, he left keffa for cuba, where he studied financial management. at 25, he came back to ethiopia and worked for the defense department. he then met and married an israeli woman at 35 and left for israel for a number of years before moving back home.

at this point, he decided to try his hand at coffee farming, and we're glad he did. this is the second year we've purchased this coffee. the complexity of flavors is incredible, incorporating some of the best aspects of ethiopian naturals (berry, fruitiness) and ethiopian washed (complexity and florals). it's just crazy good.

this coffee is grown at 1860 to 1900 meters, and consists of native varieties 74110 and 74112. it is a full natural coffee, with drying on raised beds.



**ROASTING AND SOURCING**

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a collaborative  
effort

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at [onelinecoffee.com](http://onelinecoffee.com)