ethiopia adbu special

sakura | honeydew | banana | green tea



for the sixth year of our relationship with the sheriff brothers of kossa geshe, we're excited to bring something truly special. this is a special prep lot, overseen directly by abdulwahid, one of the brothers, he processed this lot exactly how he thought it should be done to maximize quality, the coffee cherries were picked by experienced workers, from only young coffee trees in the best block on the farm (botto), and only the 74110 variety (an heirloom variety).

the cherries were then laid out to dry in a single layer on raised beds, and the workers slowly increased the bed thickness over the course of 18-22 days, ending with 10cm of depth. the result is a coffee that cups somewhere between a natural and a washed process, with crazy complexity, sweetness, florals, and fruit. just a special coffee.

this coffee is grown at 1950 meters and consists of the 74110 variety (heirloom). It is naturally processed, as described above.

coffee is brotherly love

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

