

ethiopia shakiso manciti

blood orange | oolong tea | lavender | silky



ethiopia is a strange place when it comes to coffee. the formation of the ethiopia commodities exchange placed an emphasis on regionality, to point where it was sometimes difficult to even know what washing station a coffee was processed at, let alone who grew it. but there are always individuals and companies looking to meet their customers' needs. dimtu is a company that owns several washing stations (and even a few farms) that prizes traceability. this particular coffee comes from their washing station at tero farm. this lot is grown by a collection of 26 smallholder farmers who live around the village of manciti in odo shakiso.

dimtu doesn't just buy cherry and process it. they also provide technical support to farmers who decide to work with them, including a focus on organic practices, sustainability, and quality. they also provide seedlings, organic fertilizer, and even shade tree seedlings in an effort to restore local tree varieties.

this coffee is grown between 1800 and 2130 meters and consists of heirloom varieties. it is fully washed with sun-drying on raised beds.

coffee can raise a village

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



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