

ethiopia sewda

anaerobic natural

elderflower | blood orange | winey | berry jam



this is a limited release lot brought to us through the "aces" program at cafe imports. the program is designed to bring small, unusual, high scoring lots to a multitude of roasters, rather than allowing a single roaster to lock it all up! this lot comes from the sewda natural coffee processing mill, a washing station owned by testi coffee, a family owned exporter. the mill is located in guji, and services around 600 smallholder farmers in the area.

this lot was an experiment for them. the coffee was floated first for sorting, then put into airtight, anaerobic barrels. the barrels are rotated and kept between 15 and 18 degrees celcius to promote a slow, even fermentation. after seven in the barrels, the coffee is dumped, rinsed, and quickly dried to 35% moisture. the coffee is then moved to shaded, raised beds for an extended 30 days drying period. following drying, the coffee spends four weeks resting in warehouse.

this lot comes from farms sitting between 1900 and 1975 meters, and consists of various ethiopian heirloom varieties.

coffee is experimentation

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

