

ethiopia kossa geshe

espresso profile

champagne | apricot | nectarine | buttery



another year, another beautiful lot from kossa geshe. this is our eighth year purchasing from the sheriff brothers, and they have become one of our oldest, most treasured partners. this is a fully traceable, fully transparent, single farm, naturally processed ethiopian coffee, something that is still an uncommon commodity in the industry. kossa geshe is a two brother operation, owned and run by abdulwahid and anwar sheriff. the farm is just a few kilometers from the local school, and employs 42 fulltime employees, including 24 women. the farm has been with the sheriffs for over ten years now, and we expect great things as they continue to develop and perfect their cultivation and processing.

this coffee is grown at 1950 meters and consists of limu buna 54 and 74165 varieties (both heirloom). it is naturally processed, sun-dried on raised beds and tarps on hard ground over 18 days, with selective sorting during the first 3-4 days.

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

