

BALZAC BROTHERS

WORKA SAKARO NATURAL GEDEB, ETHIOPIA

A Natural Processed coffee from the Worka Sakaro Washing Station

orange, apricot, chocolate, vanilla, lime,
raisin, kiwi, berry jam

Washing Station: Worka Sakaro

Zone: Gedio

Kebele (neighborhood): Worka
Chelbesa

Altitude: 2,000 to 2,200 meters above
sea level

Varietal: Indigenous Heirloom
Cultivars (Kumie, Siga, Wilsho)

Process: Natural & Dried on Raised
Beds for 18 days (80 raised beds)

Worka Sakaro Washing Station is located in the Gedio Zone. The washing station works with over 400 smallholder farmers in the region. These farmers grow their coffee on the steep mountain slopes at approximately 2,000 to 2,200 meters above sea level. The coffee is grown in the shade of Birbira, Corsica Africana, and Ensete Ventricosum trees. The coffee is picked when the cherries are ripe. The fruit is left and the coffee is dried on raised beds for 18 to 21 days. Once the coffee is dried it is then milled to remove the husks and stored in a local warehouse before being transported for final processing before shipment. The result of this natural process is a **fruit forward cup with notes of orange, apricot, lime, kiwi and berry jam.**

