

ETHIOPIA DUROMINA

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AT A GLANCE..

ALTITUDE – 1900 - 2000 masl

LOCATION – Jimma Zone, Oromia

PREPARATION – Washed and dried
on African beds

VARIETY – Heirloom

HARVEST – December to February

SHIPMENT – May/June



It is widely believed that coffee originates from Ethiopia and is therefore indigenous to the country, though there are other schools of thought that suggest it may have all started in Sudan. Generally speaking though, it is the town of Kaffa, from which coffee derives its name, that is considered the rightful birth-place of this wonderful commodity and, to this day, coffee grows wild in the area. Research suggests that coffee was originally used as a food – ground still raw and blended with animal fats. Kaldi is of course the famous name of our industry, for legend has it that it was this goatherd who discovered coffee. He copied his goats by eating the bright red cherries that made them so lively and in doing so joined in with their wild dancing. A preacher observing such frivolities hurled Kaldi's cherries onto a fire declaring them the devil's work - until the air was filled with the delightful aromas of the roasting beans, upon which he relented, declaring such a fragrance to be surely the work of God!

Ethiopia produces a wide range of coffee with each region's beans having very distinctive characteristics making some of these the best and most sought after in the world. Key producing regions include Harar, Sidamo, Yirgacheffe (in Sidamo), Limu, Djimmah, Lekemti and Bebeke. Ethiopia is the largest coffee producer in Africa and in the Arabica league is third, in the world with a production of between 4 and 5 million bags.

THE ECX

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Coffee in Ethiopia has been traded on the Ethiopia Commodity Exchange since 2008. The ECX was established to create a new market place which served the needs of all of the actors involved in the coffee supply chain, from the farmers to the final consumer. Previously, only a third of all the agricultural products produced in Ethiopia reached the market due to the high costs and risks involved with trading. There was no assurance of product quality or quantity which meant buyers would only trade with suppliers they knew and trusted. This resulted in many of Ethiopia's agricultural producers becoming isolated from the market, forcing them to sell their produce to the nearest buyer, and leaving them unable to negotiate on price or improve their market position.

HEIRLOOM: These varieties most resemble the Typica variety though there is no exact way of tracing their development. There are now over 1000 different heirloom varieties growing in the Wild Forests of Ethiopia and the first steps to separating them into lots are underway. These varieties are responsible for some of the most coveted cup profiles in the world – florals, citrus, cocoa, tea, wild berries...

With the introduction of the ECX, coffee exports in Ethiopia have become centralised, enabling more smallholder producers to have access to the global market. Ninety per cent of all the coffee produced in Ethiopia now moves through the ECX where it is cupped and graded according to flavour profile and quality. Since its inception in 2008, the ECX claims to have introduced:

- Market integrity - by guaranteeing the product grade and quantity and operating a system of daily clearing and settling of contracts.
- Market efficiency - by operating a trading system where buyers and sellers can coordinate in a seamless way on the basis of standardized contracts.
- Market transparency - by disseminating market information in real time to all market players.
- Risk management - by offering contracts for future delivery, providing sellers and buyers a way to hedge against price risk.

This system seems to have been successful in giving more smallholders access to the market and can result in some really consistent stand out lots with incredible flavour profiles. The downside for the speciality buyer is the inability to access information about the precise origins of the coffee. Coffee moving through the ECX is marked generically for export based on the grade and quality - it is impossible to know which smallholders have contributed towards the lot you are buying.

DUROMINA

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Duromina, which means “to improve their lives” in the Afan Oromo language, is a coffee cooperative in southwestern Jimma Zone. Coffee has grown here for generations but was traditionally processed using the dry, natural method. Farmers paid little attention to quality control. Despite an ideal climate and altitude for coffee growing, the area’s coffee was synonymous with poor quality. Year after year, farmers received low prices for their coffee, earning little income as a result. On paper these farmers had it all; very high altitude, rich and fertile soils, Ethiopia’s incredibly complex heirloom varieties and good rainfall. The missing link was quality control. Now that this has been addressed, the Duromina farmers produce coffees of outstanding quality with scores of 90+ being achieved.

In 2010, around one hundred local coffee farmers banded together to form Duromina. As the name suggests, their goal was simple: to improve their lives. With technical support, business advice and access to finance through TechnoServe’s Coffee Initiative, the members acquired and installed a wet mill and began processing fully washed coffee for the first time.

These improvements helped Duromina produce high-quality coffee and bring new prosperity to the community. Two years later, an international panel of professional judges would select Duromina’s coffee as the best in Africa, awarding the cooperative the top prize in the leading regional cupping competition.

CUP PROFILE

Acidity 8.5
Bright, rounded & sweet

Character 8.75
Floral, orange blossom, apricot, cream & complex

Body 8.25
depending on roast – Creamy, buttery & long lasting

Balance 8.75
Beautifully balanced & harmonious

DESCRIPTION

‘Apricot, orange blossom, super sweet and complex.’

SCAA CUP SCORE:
90.75