

Ethiopia

Nano Challa Lot 22



This coffee is produced by over 400 members of the Nano Challa coop at altitudes of 1850-2100 masl. The coop has their own washing station situated in Oromia region of western Ethiopia. The coffee trees are local heirloom varieties and is processed via the washed method.

For filter style brews try 65g of coffee per litre of water. For espresso try brewing 1:2, we use 20g in and 40g out in with a 20g VST basket in our Sanremo RS.

This coffee has a vibrant profile- floral notes of earl grey tea with a sweet complex peach acidity