

KOCHERE

エチオピア

RED VELVET

TASTE: Meyer lemon,
white peach,
velvety mouthfeel
メイヤーレモン、白桃、ヴェルヴ
ェットマウスフィール

VARIETY 品種: Heirloom

PROCESS 精製方法: Washed

ORIGIN 生産地: Kochere,
Gedeo Zone

PRODUCER 生産者: Boji
Washing Station

ALTITUDE 標高: 1790m - 1900m

ONE MORE THING: 生態系豊かな森林と数多い伝統品種に恵まれたKochere地区は、北をYirgacheffe、東をGedeb、南西をOromiaと素晴らしいコーヒー産地に囲まれ、Kochereもその特有な風味で知られています。肥沃な赤茶色の粘土質土壌、年間1800-2200mmに及ぶ豊かな降水量と高い標高、そして豊かな湧き水が作りだすまさに夢のようなコーヒーをお楽しみください!

Bordered on the north by Yirgacheffe, the east by Gedeb and the southwest by the Oromia Region, Kochere is known for its rich diversity of forest vegetation and numerous heirloom varieties. Its landscape boasts red-brown clay soil, 1800 - 2200mm rainfall annually, high altitudes & rich spring water which is used at Boji washing station. Enjoy this absolute dream of a coffee!

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