



ETHIOPIA LIMU GR2

Region: Limu

Altitude: 1000 – 2100 meters

Variety: Heirloom

Process: Washed

Profile: Floral tones, caramel, orange, molasses.

Score: 82

LIMU

Recognized as the origin of coffee, Ethiopia plays a key role in the production and export of this bean. The high-altitude mountainous regions provide ideal conditions for coffee cultivation.

Ethiopia's Sidamo GR2 coffee is renowned for its exceptional quality and complex flavors. Cultivated by smallholder farmers using traditional methods, it grows at altitudes ranging from 1,500 m to 2,200 m.

A combination of factors, such as different microclimates and soils, ensures the high quality of the coffee.

Coffee is graded based on the number and type of defects present in the beans. Grade 2 coffee has a maximum of four defects in a 300 g sample.

Limu, a typical coffee flavor found in Jimma and its neighboring zone, Illubabor, is characterized by its high quality. Processed by washed, Limu coffee has a relatively low acidity, is distinguished by its well-balanced, pleasantly sweet and vibrant body.