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## Ethiopian Guji Org. Natural Gr. 1 - Kayon Mountain Shakiso

4–5 minutes

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Rated **5.00** out of 5 based on 2 customer ratings

[\(2 customer reviews\)](#)

\$9.25

### **New Crop!**

Kayon Mountain has become a tradition around here, marks one of our favorite times of the year, new Ethiopian season! Beautiful coffee and screen.

Clean, bright, sweet with a very diverse flavor set. Stone and darker fruit, citrus & floral, and spiced chocolate tones are the main flavors one can see in this cup, either accentuated or muted depending on roast level. Nice jammy body will be seen in the medium to borderline dark roast mark. Very dependent on roast – lighter roasting gives much more of the citrus, red-fruit with just a hint of a

spicy chocolaty factor, a much dryer finish. Darker roasts produce much more of a bakers chocolate cup with a hint of a strawberry like fruit note and good sweetness, far less acidic. A very enjoyable cup from light to dark.

350 in stock

<b>Arrival Date:</b>	06/05/2023
<b>Lot #:</b>	8394
<b>Origin:</b>	Guji
<b>Processing Method:</b>	Natural

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## Description

Fresh Kayon Mountain has become a tradition around here, marks one of our favorite times of the year, new Ethiopian season!

Beautiful coffee and screen. The Kayon Mountain Coffee Farm is 500 hectares with about 300 hectares planted in coffee and has been owned and operated by Ismael Hassen Aredo and his family since 2012. It is located 510 kilometers south of Addis Ababa, and the property crosses the border of two villages—Taro and Sewana—located in the Oromia region, in the Guji zone of the Shakiso district of Ethiopia.

Ismael oversees a staff of 25 permanent full-time and 300 seasonal employees, and the farm management offers free transportation services as well as financial support for building schools and administration buildings for the community. The farm competes with a nearby mining village for seasonal workers, so Ismael and his family tend to pay higher wages to their pickers in order to

incentivize them returning year after year.

**Tasting Notes:**

Clean, bright, sweet with a very diverse flavor set. Stone and darker fruit, citrus & floral, and spiced chocolate tones are the main flavors one can see in this cup, either accentuated or muted depending on roast level. Nice jammy body will be seen in the medium to borderline dark roast mark. Very dependent on roast – lighter roasting gives much more of the citrus, red-fruit with just a hint of a spicy chocolaty factor, a much dryer finish. Darker roasts produce much more of a bakers chocolate cup with a hint of a strawberry like fruit note and good sweetness, far less acidic. A very enjoyable cup from light to dark.

**Roasting Notes:**

Classic natural processed, fairly even roasting (one can see a couple shades but they are close to each other) with high chaff. We liked it best right around a medium roast – not as bright or floral but developed a real nice fruit versus chocolate profile. Many lighter roast fans will like to take it lighter – 2 out of 6 here who tried it did like the lighter roasts better – super dark roasts will get pretty edgy but have very nice aromatics and a strong chocolaty smoky cup profile.