

Qualities Of Ethiopian Highland Grown Arabica Coffee

Region	Preparation	Shape and Make of Bean	Colour	Roast	Liquour Quality	Remarks
Sidamo	Washed	Mixed small to medium round, hardish, burbon type good to good / fine Quality	Grey / green to greyish, blue slightly coated (silver skin)	Bright, white to normal center cut compact well developed beans	Balanced acidity & body of good quality	Good quality coffee with attractive style
Sidamo	Unwashed	Identical with washed Sidamo	Greenish to brownish green rather coated	Normal few pales of lightish brown beans	Fairly balanced acidity & body, with fair average quality	Occasionally ordinary flavour but round cup
Limu	Washed	Oval to oblong shape with pointed or rounded ends	Greyish / blue to bluish	Bright, white to normal center cut slightly open compact even roast	Well balanced of good acidity & body, good to fine quality	Good cup, balanced excellent flavour of winey flavour, one of the best washed Ethiopian highland grown coffee
Kaffa	Unwashed	Identical with washed Limu	Greenish to brown green rather coated	Ordinary rather open brownish center cut with odd pale beans, slightly softish appearance	Fair light medium acidity good heavy body, fair average quality	Slightly ordinary but good balanced cup
Gimbi (Lekempti) Long Berry	Washed	Medium to large mostly long & with pointed ends	Greenish / grey green slightly coated	Bright normal white center cur slightly open softish appearance	Good acidity medium body, good quality cup	Generally clean cup characteristic slightly fruity
Gimbi	Unwashed	Identical with washed Gimbi	Light brownish / green rather coated	Rather ordinary light open brownish center cut softish appearance	Light / medium acidity and body, with fair, average quality	Clean cup rather fruity flavour of its own
Harar Long Berry	Unwashed	Medium to large long with pointed ends generally called log berry harar	Greyish to greenish slightly coated	Normal brownish center cut slightly open rather softish appearance, good roast quality	Medium acidity full body round cup, typical moka flavour of good quality cup	The best highland grown Ethiopian arabica coffee which attains the highest price in the coffee marketing world known als premium blending coffee
Yerga-Cheffe	Washed	Mixed average Medium Size round to oval Shape hardish type, good to good/fine quality	Greyish / blue to bluish, good quality	White to normal center cut compact well developed beans	Medium to pointed acidity & good body, well balanced cup of good moka flavour	The best highland grown good Ethiopian arabica coffee with real moka flavour

(Quelle: www.solino-coffee.com)