



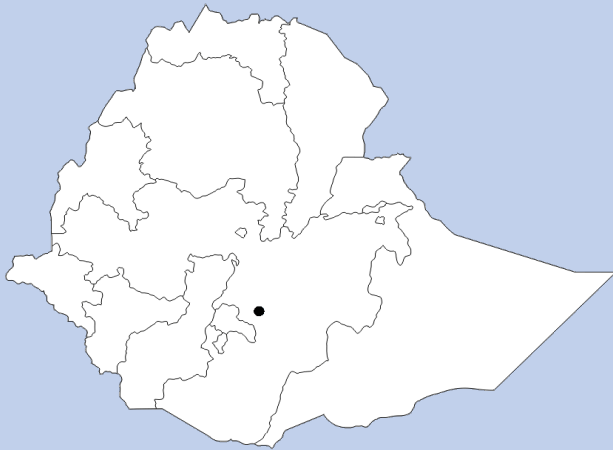
80 STONE COFFEE ROASTERS

## Ripe and Dandy

ETHIOPIA

Open the bag and BAM! — it's a fruity punch right in the face, like rum cake mingled with ripe pineapples and mangoes.

Drink it hot for that boozy warmth and tropical vibes. As it cools, it gets all gentle tasting like peach yoghurt and yellow fruit.



**Country**  
Ethiopia



**Region**  
Oromia



**Zone**  
West Arsi



**Cultivar**  
Heirloom



**Altitude**  
1800 – 2100 masl



**Harvest**  
2023



**Producer**  
Israel Degfa



**Process**  
Anaerobic Fermentation

### LEARN MORE

Bale Mountain Farm is located in Arsi, in the Bale Mountains belt. This region forms the SE of the Ethiopian Highlands, just below 3,000 masl. The farm itself is located at 1,800 – 2,100 masl and employs 350 staff at the Dry Mill and nearby Solena Washing Station. It is an idyllic location, extremely hard to reach by road and surrounded by two large rivers that flow to the Wabe Shebelle River and Forest Mountains.

The coffee collected from the farm is notably dense and uniform, consistently delivering a high-quality cup profile. Bale Mountain farm is also engaged in social responsibility activities like local road construction, nursery establishment and free distribution of coffee seedlings, school building and financial support during the off season. Kerchanshe helps the Bale Mountain Farm communities to be a productive and positive place to live and work.

The anaerobic fermentation in this lot highlights the acidity and fruit notes usually found in Bale Mountain coffees.