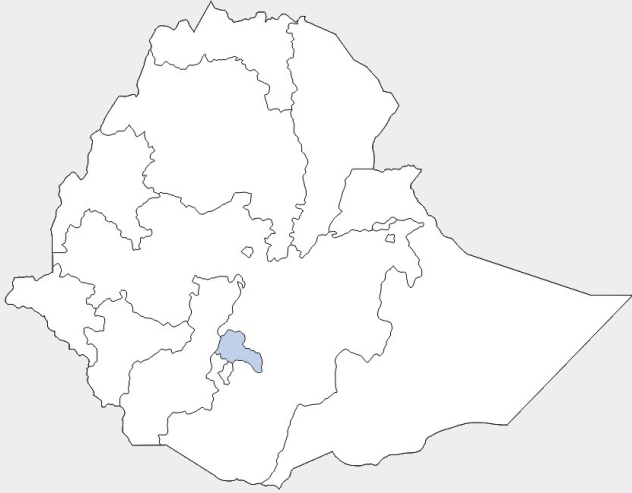


A peaberry is a natural mutation where only one rounded bean grows inside the coffee cherry instead of two. As espresso, it's juicy and vibrant, with notes of pink lemonade and ripe berries. Brewed as filter, it softens into a smooth yoghurt tang with chocolate undertones.



Country: Ethiopia

Location: Hamasho Village, Bensa, Sidama

Producer: Daye Bensa

Process: Natural Peaberry

Cultivar: 74158

Altitude: 2260 – 2360 masl

Harvest: December – February

A coffee that can be brewed as a filter to start your day and as an espresso with milk before bed as a midnight dessert. It beautifully showcases flavours of delicate fruit and florality, tasting exceptional with milk – almost like enjoying a cherry smoothie on a hot summers day.

MORE ABOUT THE PRODUCER

Peaberries are very small coffee beans, which develop when the coffee cherries produce only one seed, or bean, inside of their fruit instead of the usual two. This is a natural genetic mutation which occurs in around 5-10% of coffee cherries. They are named as such due to their round resemblance of a pea, as they aren't flattened by being pressed up against another bean whilst growing. Peaberries are often considered to be sweeter and more complex, due to having concentrated nutrients and flavours into a single, dense bean.

Hamasho is an area well known for its exquisite coffee. It is a highland found in the Southern Area of Sidama Region. Hamasho means a serpent in the local language, and the coffee in the area is well known for its high quality coffee productions.

Hamasho Station is located at an altitude of 2300–2400 meters, making it one of the highest elevation coffee stations in Ethiopia. Coffee processed at this station is sourced from nearby areas including Bombe Chilaka, Hamasho, and Keramo. The station takes its name from the Hamasho Kebele (also known as Hamasho Borena), situated near the border of the Oromia region. The kebele itself is named after Hamasho, the individual who originally established the area.

Hamasho benefits from a distinct microclimate that, combined with its extreme altitude, contributes to the production of exceptional high-quality coffee. The station works closely with 161 dedicated coffee suppliers and farmers, whose careful cultivation and harvesting practices play a key role in delivering the unique and complex profiles that Hamasho coffees are known for.

For our natural lot, cherries are meticulously dried on raised African beds in thin layers to ensure even drying and preserve clarity of flavour. The drying process takes 16–20 days, allowing the coffee to fully express the unique terroir of the region. The result is a clean, sweet, and vibrant cup with layered complexity.