



# Yirgacheffe Edido

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)



## HISTORY

Idido wet mill is owned and operated by Memiru Demise who has built years of experience running his family's 26 hectares of coffee farm at the mountain of Idido for the past 12 years.

You'll reach Idido, a small village driving across the mountains of the Yirgacheffe town. Coffee was literally made to thrive in the lush environment Yirgacheffe's forests provide, developing nuanced floral characteristics, articulate sweetness and sparkling acidity.

## PRODUCER

VARIOUS SMALLHOLDERS FROM 438 FARMS

## LOCATION



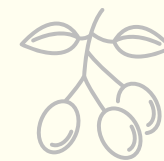
 COUNTRY  
ETHIOPIA

 ALTITUDE  
1,950-2,300  
MASL

 ZONE  
GEDEO

WOREDA  
YIRGACHEFFE

## VARIETY



KURUME

## TECHNICAL



PROCESSING METHOD  
NATURAL



HARVEST  
NOV-JAN



CHARACTERISTICS  
SOFT ACIDITY, NOTES OF CINNAMON, PEACH,  
STRAWBERRY, CARAMEL, WITH A TEA-LIKE BODY,  
DELICATE AND BALANCED.

