

# GO WASHED

## SHAKISO

### ETHIOPIA

**TASTE:** Jasmine aroma,  
juicy mandarin, peach  
flavour & silky texture

**VARIETY:** Native Heirloom

**PROCESS:** Washed

**ORIGIN:** Guji Zone,  
Oromia region

**PRODUCER:** ECX

**ALTITUDE:** 1750-1800m

**CROP:** Jan 2017

**ONE MORE THING:** We didn't purposely set out to showcase 2017 Shakiso. It found us. We blind cupped dozens of Ethiopian coffees looking for the classic Sidamo flavour that we love...and there it was again in Shakiso. This year the florals are in the foreground with perfumy fresh jasmine apparent in every filter method we tried. Enjoy this coffee from one of Ethiopia's southernmost growing regions, where the climate is drier & the volcanic soils intensely rich. Process buffs fyi, the day's harvest was fermented up to 48 hours, then washed & dried on raised beds for 1 to 2 weeks.

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY  
[SINGLE0.COM.AU](http://SINGLE0.COM.AU)

**ROBUR/MYTHOS:**

20g in/49g out/32 sec

**EK43:**

20g in/54g out/32 sec

**V60:**

15g/250g/3:15

**BATCH:**

60g/L

**PROCESS NOTE:** Shakiso is one of the furthest

south coffee growing regions in Ethiopia.

The climate here is much drier, with

intensely rich volcanic soils. Smallholder

farmers ferment the day's harvest in

concrete tanks for 30 even up to 48 hours

before washing in long channels to remove

any residual mucilage. The coffee is dried

on raised beds for 1 to 2 weeks.

FOR MORE:

[SINGLEO.COM.AU/BARISTA](http://SINGLEO.COM.AU/BARISTA)