

# DERI <sup>SWEET</sup> KOCHA <sup>TOOTH</sup> ETHIOPIA

**TASTE:**

Dried apricot,  
honey & Maltesers

**VARIETY:**

Heirloom

**PROCESS:**

Natural

**ORIGIN:**

Guji, Sidama

**PRODUCER:**

Local Rural  
Farmers

**ALTITUDE:**

1900-2100m

**ONE MORE THING:** The Deri Kocho washing station in Guji sun-dries the coffee seeds within the coffee cherries which imparts fruity and chocolaty notes, and excellent body. The result is a coffee with notes of dried apricot, honey, and Maltesers. In short, Ethiopia Deri Kocho gives you a taste of all things sweet and good.

**ESPRESSO:**

20g in/ 52g out/ 27 sec

**V60:**

15g/ 250g/ 4:00 mins/ 92°

**BATCH:**

60g/L or 72g/1.2L