

Kochere Banco Gotete, Ethiopia

Every now and again, we have a coffee at the roastery that nobody else gets to drink except ourselves. Now it doesn't mean that we've gone out and bought a coffee and we're keeping all to ourselves. It's just that some coffees exist in a blend. They don't exist as individual coffees. So the only people that get to try them and experience them as individual coffees are ourselves. We get to brew those coffees on a daily, weekly basis, try them. Sometimes we come across one that really excites us and this month's coffee subscription is just one of those coffees. What I have in here is part of a blend. Nobody else will taste this coffee except alongside other coffees, but for you this month, we've taken this coffee and we're sending it out so you can try it by itself. We've really been enjoying it. And I hope you feel the same about it.

This coffee's called Kochere Banco Gotete. And it's from Ethiopia. Kochere Banco Gotete being the town and then all of the farmers or producers live and work around the town. These small holder producers serve a central mill owned by a company called Legu Trading. There various collection points in the region, usually within about 10 kilometers of where the farm is located, and the farmers take their ripe cherries to these collection points where they are able to sell them to the washing station. Over at the washing stage station, they are sorted to make sure they only use ripe cherries, and then they pulp or de-pulp the cherries. And that means taking off that outer skin along with a lot of the pulpy flesh inside before the coffee's fermented for between 12 and 18 hours.

At the end of the fermentation period, the coffees are washed through grading channels, and then they're laid out on African beds to dry. These African beds allow air to circulate around and also they can be covered during the hottest part of the day to make sure the coffee beans dry evenly. Now this is part of our Latitude Espresso. It's the main part, 60%. And we've been putting it alongside a coffee called Los Caballitos from Guatemala, which incidentally is also a very tasty coffee. But this one is the standout between the two. We weren't sure which one to pick for you, so we brewed both flasks and we did a blind tasting at the roastery. And this one was the universal winner. Everybody preferred the Ethiopian over the Guatemalan, and it really is a great example of a coffee from Ethiopia.

Now it's got this wonderful, bright Jasmine tone right at the front. I mean, let it cool, that's the one thing I'll say about this coffee. It's great when it's hot, but as it cools, it just keeps giving and giving. And that Jasmine note comes really through, as it cools. We had a bit of a debate about this, and we think it's got a lovely, fruity cherry tone in there and this long satisfying honey tone at the end. I enjoy buying and tasting honey from producers I know, and they've always got this wonderful floral tone to the honey, depending on what time of year and what flowers they've been feeding on. And that floral, sweet, thick honey tone comes right the way through and stays, it lingers in the mouth for some time afterwards. It really is a great coffee and I hope you enjoy it as much as we are.

Your comments are really appreciated. We love reading them, whether you like this coffee, don't like this coffee, want to see more of this type of coffee, please let us know. I've got a few more great coffees lined up already for the rest of the year. And I look forward to bringing them to you. In the meantime, have a great day. And thanks for watching.