CAT FACTS

CAT&CLOUD



ORIGIN // **ETHIOPIA**
REGION // **JIMMA**
PRODUCER // **NANO GENJI WASHING STATION LOT #4**
VARIETY // **ETHIOPIA LANDRACES**
ELEVATION // **1,900 - 2,200 M.A.S.L.**
PROCESS // **WASHED**

CONNECT

Western Ethiopia will always hold a special place in our hearts at Cat & Cloud. Charles Jack, one of our founders, worked in Ethiopia with the nonprofit TechnoServe. Its coffee project helped many producers double their coffee income, so families could spend more on their children's education, medical care, and better homes. Ethiopia is also where Charles first experienced specialty coffee, visiting cooperatives like Nano Challa and Duromina across the Jimma region. We've seen firsthand how equitable sourcing can change producers' lives around the world. It's something we care about deeply, and every cup of Nano Genji carries a little of that story.

EXPERIENCE

Nano Genji is a single origin that celebrates its terroir, and its job is to shine as black coffee. When hot, it opens with a subtle, ripe mango, followed by a soft, floral mandarin. As it cools, a sparkling malic acidity comes forward, crisp and reminiscent of champagne, and stays well structured through a clean, lingering finish. Think of it as a little toast in a cup. The body is delicate and elegant, with an effervescent, silky texture that makes every sip feel regal and bright. From first sip to last, it stays remarkably clear and balanced. The Nano Genji is for our guests that love delicate, floral and juicy coffees.

REGION:

JIMMA

Coffee's story starts in the Jimma Zone of western Ethiopia, where its origins can be traced. Legend tells of Kaldi, a goat herder who noticed his goats bounding around with extra energy after eating coffee cherries. Whether or not the legend is true, the coffee plant first grew in the highlands of western Ethiopia. High elevations, steep mountains, and plenty of shade trees make the region coffee's natural home, and coffees from Jimma typically taste of citrus, stone fruit, and black tea.

PROCESSING METHOD:

WASHED

Washed Coffees in Guatemala are first de-pulped to remove the fruit from the seed. Next, they use a fermentation process to remove the remaining mucilage from the seed. After the mucilage is removed, the coffee seeds are washed and laid out to dry on cement patios.

NOTES: