

MULISH

PEACH • HONEY • ARNOLD PALMER

LIGHT DARK

ORIGIN // ETHIOPIA
REGION // GUJI
PRODUCER // MULISH WASHING STATION
VARIETY // MIXED HEIRLOOM
ELEVATION // 1,800 - 1,950 M.A.S.L.
PROCESS // WASHED

CONNECT

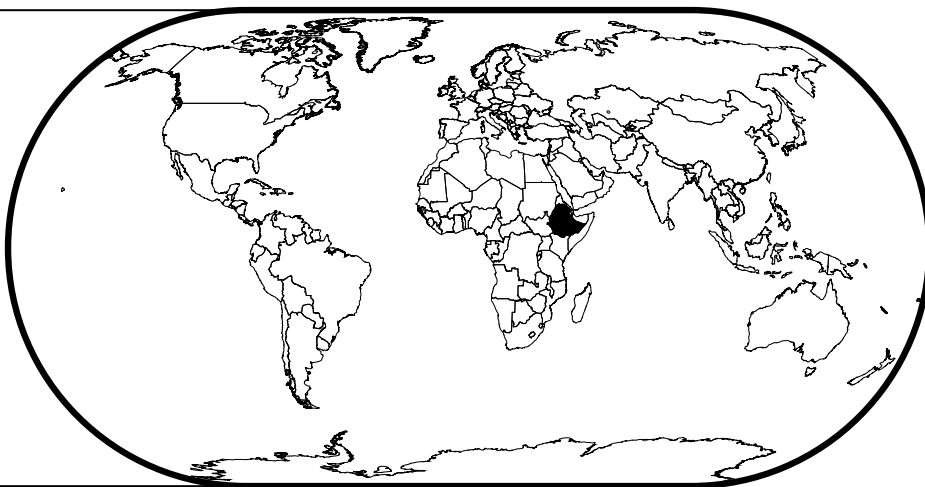
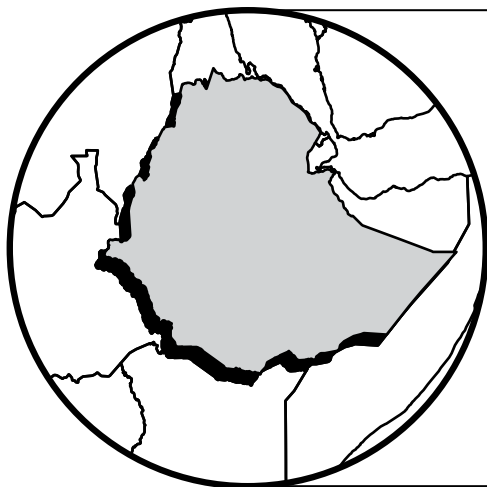
This coffee comes to us from Guji, Ethiopia, through the Mulish washing station. Guji is home to the Oromo people, who have lived in the region for generations. As Mulish grew, more local farmers began growing coffee, helping build a stronger coffee community in the area. Today, the farmers who deliver to Mulish typically work small family farms, averaging around four hectares. Coffee in this community part of a broader way of life, alongside cattle and beekeeping.

We always want a washed Ethiopian on the menu because of the delicious floral flavor profile. But what makes this one special is the community behind it. Mulish is helping create more opportunity for farmers in an area where coffee has become an increasingly important part of life.

EXPERIENCE

On the first sip the Mulish has flavors of tart stone fruits like peach that add a vibrancy that is present at every temperature. As it cools, the coffee gets sweeter and more refreshing, reminding us of a honey-sweetened Arnold Palmer on a warm summer day. The finish is soft and clean, leaving you ready for another sip.

If you like coffees that are vibrant, sweet, and delicate, this is a fun choice to spend some time with.



REGION:**GUJI**

Coffee from the Guji region had previously been grouped under the Sidamo banner but in 2002 the area and coffee it produced was recognized for its unique flavor profile and given its own name. The Mulish Station is located 40 km away from Shakiso town, on a slope leading down to the Mormora river sitting on four hectares of land. This river and its tributaries water the rich and fertile land around Mulish. The forests of this area are home to tall old trees reaching high into the sky, providing much needed shade to the coffee trees.

PROCESSING**METHOD:****WASHED**

This washed coffee is first de-pulped to remove the fruit from the seed. Some mucilage remains on the seed and a 15 - 20 hour fermentation process is used next to remove that remaining fruit layer. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 12-15 days. You can expect washed process coffees to be clean and bright, with a sparkling quality to them.

NOTES: