



LYCHEE • BLUEBERRY • RAINBOW SHERBET

LIGHT  DARK

ORIGIN // ETHIOPIA
REGION // GUJI
PRODUCER // TURE WAJI
VARIETY // GIBIRINNA 74110 & SERTO 74112
ELEVATION // 2000 - 2100 M.A.S.L.
PROCESS // NATURAL

CONNECT

Ture Waji, the owner of Sookoo Coffee, has been taking his coffee to the Suke drying station for years. Since 2017, Suke has worked with around 35 farmers, buying their cherries and giving them a place to process and dry coffee that would otherwise be difficult to produce at a high level. What makes this coffee especially exciting for us is that Ture and his team are able to trace it beyond the usual “Ethiopian heirloom” label and identify the specific varieties behind the cup. That kind of detail gives us a clearer connection between the farmers, the terroir, and the coffee we get to drink.

EXPERIENCE

This coffee is bright, juicy, and ridiculously fun to drink. Lychee brings a sweet, floral fruitiness, while blueberry adds a deeper berry character that keeps the cup interesting. Then the rainbow sherbet comes through, bringing everything together with a playful mix of fruit, sweetness, and a little tang. It's the kind of coffee that makes you take another sip just to see what shows up next. It's perfect for any coffee enthusiast who wants a dive deeper into a complex and fruity cup.

REGION: GUJI

This coffee comes from Guji, in southern Ethiopia, an area known for producing coffees with incredible fruit, sweetness, and complexity. Coffee here grows on a slope that leads toward the Mormora River, with the washing station sitting on roughly four hectares of land. The surrounding forests are filled with tall, mature trees that provide shade for the coffee and help create the kind of ecosystem these plants thrive in. It's a beautiful example of how closely coffee in Ethiopia is connected to the landscape where it grows.

PROCESSING METHOD: NATURAL

Ture picks the ripest cherries and are then placed in an anaerobic environment for nearly 24 hours before being spread onto raised drying beds, where they dry for roughly 14 to 21 days. During that time, the cherries are carefully monitored and turned to encourage even drying and prevent mold or unwanted fermentation. Once they're fully dry, the dried fruit is removed from the seed, leaving behind a coffee that can bring all that incredible fruit and sweetness into the cup.

DEEP DIVE

Gibirinna 74110 and Serto 74112 are named coffee varieties developed through Ethiopia's coffee research program at the Jimma Agricultural Research Centre. The numbers are not tasting scores or grades. They're identification numbers tied to the history of how these plants were selected and catalogued. Both varieties came from coffee trees collected in the 1970s and were selected in part for their resistance to coffee berry disease, which was a major threat to Ethiopian coffee production. 74110 and 74112 are simply the names of specific coffee plants with a documented history, rather than a catch-all term like "heirloom."

NOTES: