

# ICT COFFEE



## ETHIOPIA

**Stock:** Out of stock | **Categories:** [Ethiopia](#) |

## ADDITIONAL INFORMATION

|                         |                                       |
|-------------------------|---------------------------------------|
| <b>Bag Size</b>         | 60 Kg Bags                            |
| <b>Grade</b>            | Sidamo GR3 Natural Mullege - Grainpro |
| <b>Farm/Cooperative</b> | Various                               |
| <b>Location</b>         | The Green Room                        |
| <b>Contract</b>         | P115917/1                             |
| <b>Altitude</b>         | 2,000 - 2,200 M                       |
| <b>Processing</b>       | Natural, Sun Dried                    |
| <b>Varietals</b>        | Ethiopian Heirloom                    |
| <b>Harvest</b>          | November - January                    |

# ICT COFFEE

|                      |   |
|----------------------|---|
| <b>Cupping Notes</b> | Medium Acidity and Body, Chocolate, Brown Spice, Mild Berries |
| <b>Region</b>        | Sidamo  |
| <b>Record Id</b>     | 337344.0  |

Adulina PLC, a vision of Mahabub Awel, has revolutionized the Ethiopian coffee scene. Drawing from his formative years at Mullege, under the guidance of his father Mustafa Awel, Mahabub launched his company with a commitment to premium coffee. The company's state-of-the-art facilities in Addis Ababa and specialized pulping stations enable the delivery of exceptional arabica beans to the global market.

Emphasizing more than just quality, Adulina PLC is deeply involved in enhancing the coffee community. Projects like the construction of vital infrastructure in Areka and a sustainable water initiative in Kochere Yirgacheffe illustrate the company's dedication to social responsibility. These efforts not only improve local living conditions but also promote environmentally friendly coffee production, ensuring the continued prosperity of Ethiopia's coffee heritage.

Ethiopian Sidamo Natural Grade 3 coffee comes from the Sidamo region, renowned for its unique coffee profiles. The 'Natural' processing method involves drying the coffee cherries in the sun with the bean still inside, imparting a fruitier and more wine-like flavor to the coffee.

Grade 3 classification offers a good quality cup with the distinct berry notes, full body, and earthy undertones that Sidamo coffees are celebrated for. This grade is a popular choice for those looking to experience the authentic and traditional tastes of Ethiopian coffee.