SPEC SHEET

ETHIOPIA | YIRGACHEFFE GRADE 1

2026/27 crop Price: **on request**

Ref: KCC/SPEC/2026/002

Yirgacheffe Grade 1 | Natural

Natural, sun-dried Ethiopian heirloom from the Gedeo Zone, SNNPR

CUP PROFILE

Jasmine and coffee blossom, ripe red berries, candied citrus and caramel, with a delicate raw cocoa undertone.

Bright, refined malic acidity | Silky, medium-bodied, gently syrupy | Clean, lingering floral finish

KEY NOTES **Jasmine | Red berries | Bergamot | Wild honey | Stone fruit | Sweet caramel | Cocoa finish**

SPECIFICATION

ORIGIN **Ethiopia**	REGION **Gedeo Zone, SNNPR**
ALTITUDE **1,850 to 2,100 masl**	VARIETY **Ethiopian heirloom (Kurume and Dega)**
PROCESS **Natural, sun-dried on raised beds**	CROP **2026/27**
GRADE **Grade 1**	CUP SCORE **88+ (exporter-reported)**
SCREEN **14+, triple hand-sorted**	MOISTURE **11.1% to 11.5%**
DEFECTS **Zero primary, max 3 secondary**	PACKING **60 kg GrainPro-lined jute, 320 per container**
PORT OF LOADING **Djibouti**	SHIPPING TERMS **FOB Djibouti**

TERMS

Crop and availability	2026/27 crop. Lot subject to final sample approval.
Order size	Minimum one 20 ft container (19,200 kg).
Price basis	Quoted per order. FOB Djibouti in US dollars; CIF to your port on request, including CIF Durban in South African rand.
Payment	Confirmed before shipment: confirmed letter of credit (L/C) or T/T in advance.
Documents	Commercial invoice, packing list, bill of lading, certificate of origin and phytosanitary certificate.
Samples	Available on request.
Request a quote	kalaharicoffee.org/wholesale or brian@kalaharicoffee.org

Offer subject to availability and final written confirmation. Specifications as listed.

KALAHARI COFFEE COOPERATIVE | Beans from Africa

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