



C U P P I N G N O T E S

Dehab's Diamond

Ethiopia

Kaffa Forest

Women-Owned | 2022 Crop



Total Cupping Score

85.5

Total Cupping Score: 85.5

Aroma: Chocolate, strawberry, nuts

Flavor: Apricot, green apple, blackberry, currant, grapefruit

Aftertaste: Black Tea

Acidity: High

Body: Smooth, terry

Balance: Fruity balanced with nutty

Process: Natural, dried on raised beds

Region: SNNPR, Kaffa Zone, Gimbo woreda, Tulla kebele

Species/Variety: Arabica, Bourbon

Elevation: 1,800-1,880 meters

Avg. Precipitation/Climate: 2200 mm; farms are in the buffer and core zones of the Kaffa Forest UNESCO biosphere

Soil Microbiology: High soil microbe content thanks to forest setting



Bourbon types 74, 74110, 74112, 74165, 744 and 75227



Dehab (right) cups her coffee at SCA Expo in Boston, 2019.



CONTACT

Ruth Ann Church

734.717.6278

rachurch@artisancoffeeimports.com

ADDRESS

1550 Westfield

Ann Arbor, MI 40130

ArtisanCoffeeImports.com

WAREHOUSES

San Leandro, California

Carteret, New Jersey