



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

## Dehab's Diamond Anaerobic Ethiopia

Kaffa Forest

Women-Owned Estate | 2024 Crop



Total Cupping Score

# 86.25

**Total Cupping Score:** 86.25

**Aroma:** 8 - grape, butterscotch, lime, honeydew melon

**Flavor:** 8.25 - black raspberry, apricot, vanilla, lemon

**Aftertaste:** 8 - anise, clove

**Acidity:** 8 - high

**Body:** 8 - smooth, thick, full

**Balance:** 8 - nicely balanced fruit flavor

**Process:** Anaerobic\*

**Grade:** Gr 1

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

**Species/Variety:** Arabica, Bourbon (specific types 74, 74110, 74112, 74165, 75227, & 744)

**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

**Relationship:** Ruth Ann visited the farm in Oct. 2023

\*Anaerobic fermentation occurs in pressurized tanks without oxygen, creating unique acids and flavors.



Ruth Ann and Dehab next to her farm's drying beds.



Coffee trees at Dehab's farm back up to the edges of the Kaffa forest.

### CONTACT

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### WAREHOUSES

Carteret, New Jersey