TERRAS



Coffee Furla

Origin: Ethiopia Region: Sidama

Collection: Terras Organic		
Proc	ess: Traditional Washed	
Spec	ies: Arabica	
Varie	ties: Heirloom	
Altitu	ide: 1,500-2,200 m.a.s.l.	

SCA Score: 85.25	
Format: 60.00 kg Gr	ain Pro
Certifications:	
Profile: Fruity	
Primary flavour note	: Floral
Status: In Warehouse	

Furla is produced by a family-owned exporter from the Sidama coffee growing region of Ethiopia, the history of this family exporter started with two brothers producing coffee in the Bensa area of Sidamo, today they own their own farms and work together with afiliated farmers, they work with coffees from all coffee growing regions of different grades, from conventional to speciality coffees, the company is still family owned and has over 20 years of experience.

Descriptors Wheel

Subgroup caramejo, citrico, claro, White fjower, floral, frutos de hueso, Dry fruits, oscuro, and Other fruits

Aroma/Flavor

Apricot, Jasmine, Lime, Peach, Grapefruit, Vanilla, Light brown caramel, Dark brown caramel, Dark chocolate, Yellow fruits, and nueces



Specs sheet Picking method Manual - Selectiv Screen size 13/17 Crop month Colour October to December Green Process Traditional Moisture (ISO 6673) 11.50 % Process type Traditional washing Water activity 0.59 Fermentation Aerobic About the process Cherries received Pulping Aerobic Fermentation Washing Parchment sorting by density Outdoor drying

Cupping Data

age

Attributes ACIDITY Intensity Type Smell \$.00 • Malin Taste \$ 00 Acidity 775 Mad Ending 775 Citric Body \$ 00 Balance 775 Overall \$.00 Cup Cleaning 10.00 Sweetness 10.00 Uniformity 10.00 BODY TOTAL 85.25 Tactile Buttery Agtron Sample roasting Cupping Data Grammage Milliliters Sample grinding 65 · Light Medium 8 min 24/11/2023 12 g 200 Cupping - between 600 and 800 microns Weather Annual temperature in °C Days with adverse weather Annual rainfall 847 mm I Į, L I. Min. 4.2 ° Min. ave 13.5 ° Average 20 ° Max.a Max. 33 • Frost 0 days

Snow 0 days

Storm days

Fog 26 davs