

# Coffee Thor's Helmet ACER

Origin: Ethiopia  
Region: Sidama  
District: Shantawene



Collection: Constellations	Crop year: 2023
Process: Traditional Natural	SCA Score: 87
Species: Arabica	Format: 30.00 kg Grain Pro
Varieties: 4158, 74110, 74110/74158, and 74158	Profile: Fruity
Altitude: 1,900-2,000 m.a.s.l.	Primary flavour note: Blood orange
	Status: In Warehouse

## A coffee from Dukamo Family

THOR'S HELMET is the Star that gives its name to all the lots of coffee produced by the Dukamo Family on their Shantawene estate in the Sidama coffee growing region. The lots are differentiated by their different characteristics in taste, aroma and processing, each farmer is given the name of a star to name his lots, thus forming a great coffee universe.

## Descriptors Wheel

**Subgroup**  
Nuts, Sugars, Red fruits / Berries, Caramels, Chocolatey, Citric, Tropical fruits, Stone fruits, and Alcohols

**Aroma/Flavor**  
Apricot, Muscovado sugar, Light brown caramel, Red cherry, Mango, Marzipan, Orange, and Blood orange



## Specs sheet

Producer's name Dukamo family	Process type Traditional Natural
Type of soil Arcillosos: Franco Arenoso	Screen size 13/16
Picking method Manual - Selective	Colour Yellowish Green
Crop month November to January	Moisture (ISO 6673) 11.00 %
Process Traditional	Water activity 0.59

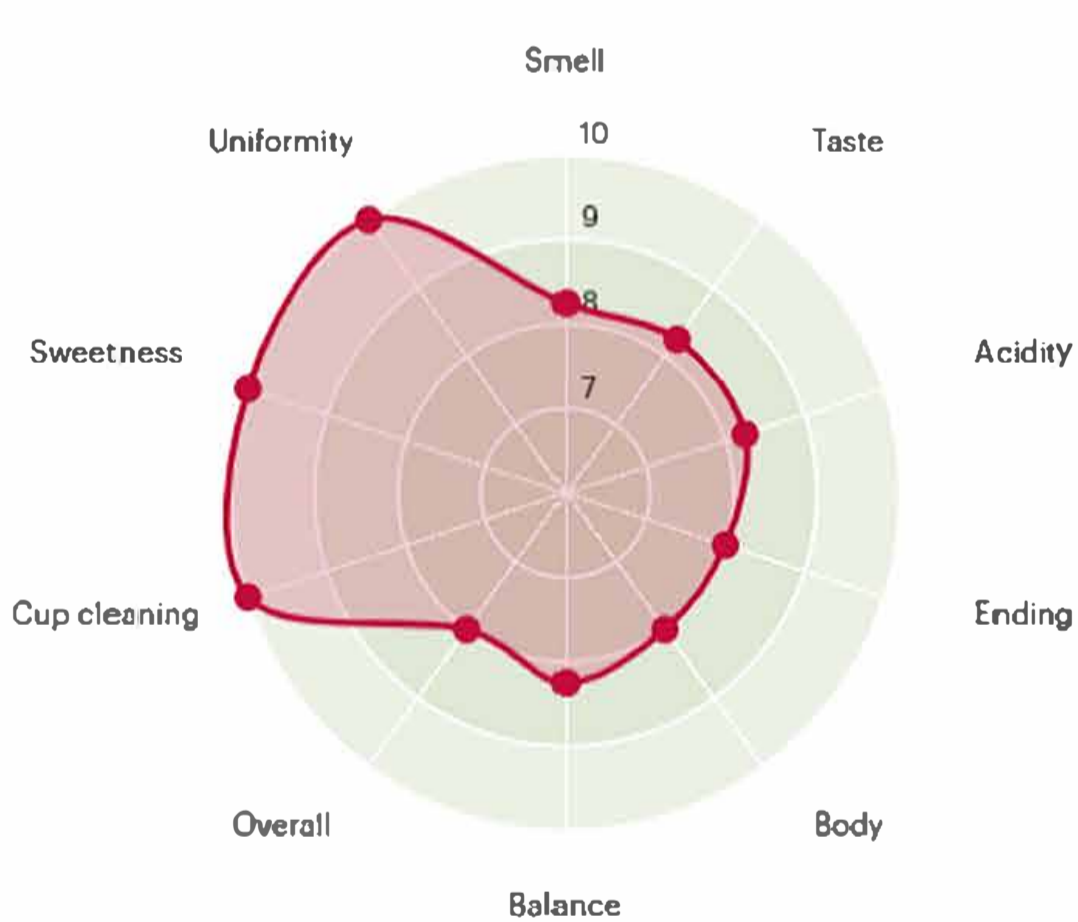
### About the process

- Cherries received
- Outdoor drying

## Cupping Data

### Attributes

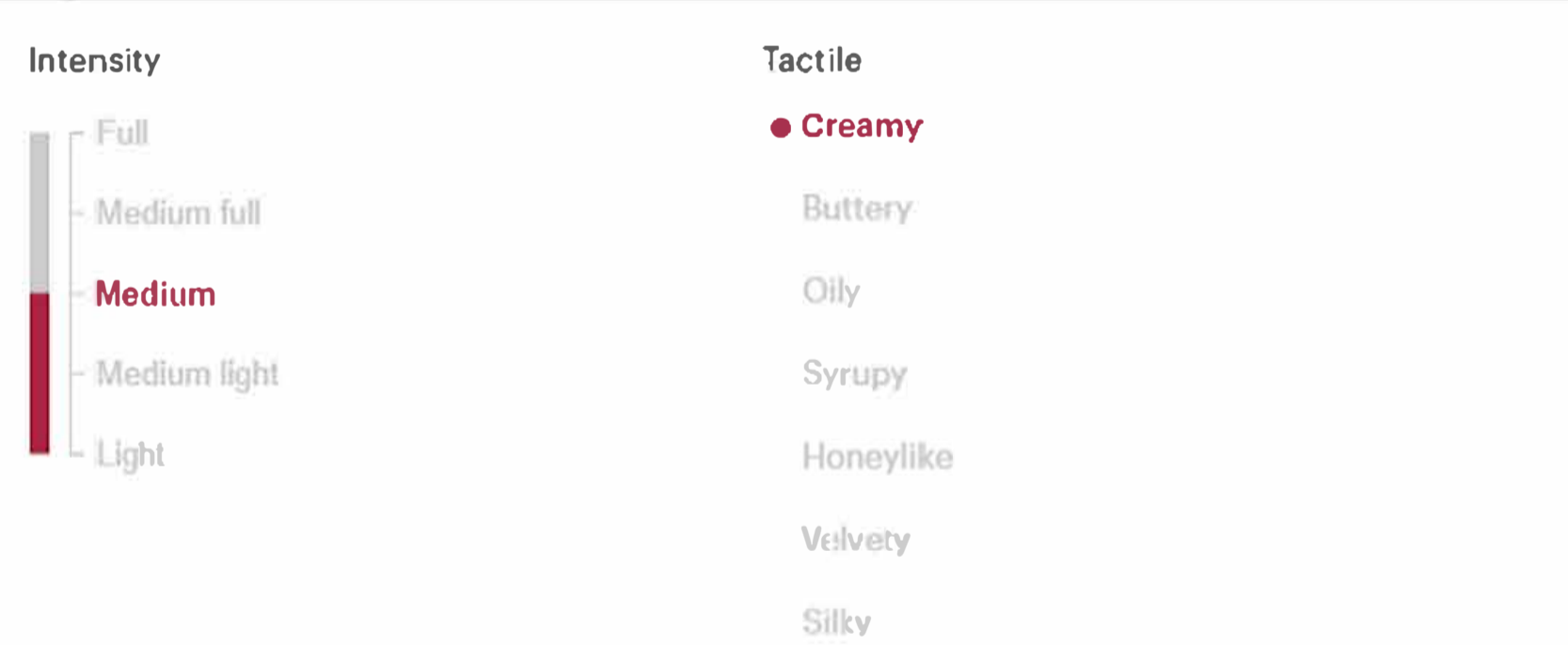
Smell	8.25
Taste	8.25
Acidity	8.25
Ending	8.00
Body	8.00
Balance	8.25
Overall	8.00
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	87.00



### ACIDITY



### BODY



Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 31/10/2023	Grammage 12 g	Milliliters 200	Sample grinding Cupping - between 600 and 800 microns
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## Producer history

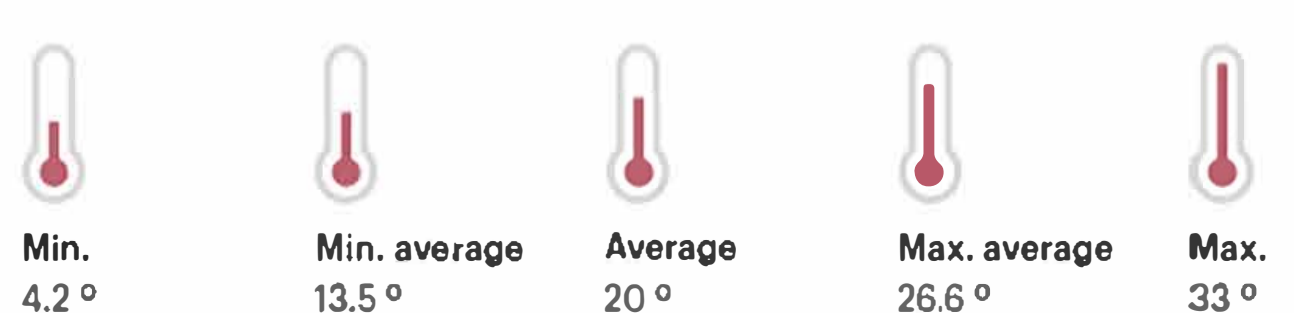


The story of this family began with two coffee producing brothers, Asefa and Mulugeta Dukamo, from the Bensa-Sidama area. The brothers helped their parents and neighbors with the cultivation of coffee and were determined to work in coffee growing to show the potential of their country's and region's coffees. Today after more than 15 years, have developed a company that is still family-owned and occupies a very important place in the production, harvesting and export of Sidama Coffee. The Dukamo Family currently manages 3 farms, 42 washing stations, 6 dry mills and has more than 2,500 farmers who follow good coffee growing practices ensuring sustainability and traceability. The Daye Bensa farm and the Shantawene Washing station is where our lots are sourced from. The farm and the mill are located in the coffee region of Sidama, 10 km from the city of Daye in Ethiopia, in the middle of natural forests and native trees more than 200 years old. The coffees grow under the native shade of the trees on the farm and at an altitude between 2,100 and 2,210 meters above sea level. The work on the farms is mostly done by local residents, and supervised by members of the Dukamo family who have inherited the same passion for coffee growing as their parents and have been trained to join the family business.



## Weather

### Annual temperature in °C



### Days with adverse weather



### Annual rainfall

847 mm